

SAMPLE WEEK SET LUNCH MENU

COCKTAILS

French 75 £ 11.00

Beefeater Gin, Lemon Juice, Sugar Syrup & Champagne

Gin-Mare Basilic £ 11.50

Gin Mare, Home Made Basil Syrup, Lime Juice

Virgin Maggiore £ 6.00

*Orange Juice, Pinapple Juice, Cranberry Juice,
Lemonade, Grenadine*

Clos Maggiore Spritz £ 11.50

*St. Germain Elderflower Liqueur,
Becherovka Bitters, Strawberry Purée & Prosecco*

Strawberry Bellini £ 10.00

Prosecco, Strawberry Purée

Chillin' Panama £ 12.00

*Rum Abuelo 7 Years, Cointreau,
Mango & Cayenne Nix&Kix*

STARTERS

Leek & Potato 'Vichyssoise'

Parmesan Cheese Scones, Tiger Prawns

Pan Roasted Sea Bream

Piperade & Salted Cod Brandade

Pan Roasted Chicken Liver & Salmis on Toast

Young Leaves & Hazelnut

MAIN COURSES

Pan Roasted Scottish Salmon

Baked Hot Smoked Salmon & Leek Layered Pancake, Brown Crab & Mussels

Leek & Mushroom Filo Pastry Millefeuille (v)

Sautéed New Season Girolles, Light Cep Sauce

Oven Roasted Fillet of Iberico Pork - £5 supplement

Roasted Carrot & Crispy Pork Cromesquis, Pork Jus

SIDE ORDERS

Triple Cooked Chips £ 4.90

Wilted Spinach £ 5.50

Wild Mushroom Fricassée 'A la Persillade' £ 5.90

Seasonal Green Leaves & Herbs, Truffle Vinaigrette £ 5.50

Truffle Mashed Potatoes £ 6.90

DESSERTS

Coffee Panna Cotta

Raspberries, Cocoa & Cinnamon Sponge

Sicilian Pistachio Crème Brûlée

Tonka Bean Sponge & Vanilla Ice Cream

Assortment of Homemade Ice Cream
& Fresh Fruit Sorbet

European Artisan Cheeses – £4.90 supplement

Baked Biscuits & Quince Jelly

LUNCH MENU: MONDAY – FRIDAY 12.00 pm to 2.30 pm

Two courses £24.50pp or two courses plus ½ bottle of pre selected wine £29.50pp
Three courses £29.50pp or three courses plus ½ bottle of pre selected wine £34.50pp

*Some dishes may not be suitable for dietary requirements, please do advise our knowledgeable team.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*