



## SET LUNCH MENU

Monday – Friday 12 noon to 2pm

Two courses £29.5 or three courses £34.50 including a glass of bubbles

### COCKTAILS, NON-ALCOHOLIC COCKTAILS & WINE

Clos Maggiore Spritz  
Springtime Bellini  
Virgin Bellini

Clos Maggiore Special G&T  
Negroni Sbagliato  
Virgin Botanical E&T

Cocktails £10      Non-Alcoholic Cocktails £7  
Sommelier Selected Carafe of Wine 375 ml £15

### STARTERS

Roasted Cauliflower Soup, Pickled Walnuts (vg)  
Steak Tartare, Pickled Onion, Chive, Smoked Dressing  
Heirloom Tomato Salad, Gazpacho Dressing, Tomato Crisp (v)  
Orkney Scallops, Sweetcorn, Lemongrass, Lovage (£6 supplement)

### MAIN COURSES

Asparagus & Pea Risotto, Lemon, Fresh Herbs (v)  
Scottish Hake, Peas A La Francaise  
Launceston Lamb Rump, Goat's Curd, Fresh Peas, Mint  
Native Breed Grass Fed Rump Steak, Spring Onions, Salsa Verdi, Red Wine (£5 supplement)

### SIDES

Truffle Pomme Puree / Mixed Leaves, French Dressing /  
Fine Green Beans & Crispy Shallots / Carrot, Honey & Mustard  
From £7.50

### DESSERTS

Vanilla Crème Brûlée  
Saverin Au Peches  
Selection of British & European Artisanal Cheeses  
(3 piece £8 or 5 piece £12 supplement)

*Please speak to a member of staff before ordering if you have any allergies or intolerances.  
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*