

SAMPLE PRIX FIXE DINNER MENU

PRE - DINNER CLOS MAGGIORE SIGNATURE COCKTAILS

Le Midi £15

*Don Julio Blanco Tequila, Kamm & Sons,
Passion Fruit Syrup, Merchant's Heart Floral*

Le Jardin £16.50

*London Dry Gin, Cucumber Syrup,
Dolin Chamberyzette, Yellow Chartreuse, Champagne*

Salted Sage & Yuzu Collins £ 8

*Lemon Juice, Tangerine Syrup, Yuzu Juice,
Sage, Soda Water*

Negroni de Marseille £14.50

*London Dry Gin, Martini Xtra Dry,
Suze, Crème de Pêche*

Pineau Manhattan £14.50

*Macallan 12 Years Whisky, Pineau des Charentes,
Angostura Bitters*

Clos Fashioned £16.50

*Plantation Rum 5 Years, Ardbeg Whisky,
Ramazzotti*

STARTERS

Chilled Heirloom Beetroot, Tomato & Plum Soup (vegan)

Cucumber, Green Apple & Croutons

Seared Rare Yellowfin Tuna

Piperade & Fennel, Lardo & Crackers

Slow Cooked & Stuffed Suckling Pig 'Porchetta'

Seasonal Pickled Vegetables & Mushroom, Roasted Fig, Minus 8 Vinegar

MAIN COURSES

Oven Roasted Welsh Lamb Rack & Slow Cooked Shoulder - £5 supplement

Burrata & Tomato Arancini, Tenderstem Broccoli, Light Lamb Jus

Stuffed Courgette, Aubergine & Mushrooms 'Provençal Style' (v)

Braised Fennel, Pine Nut & Basil Pesto

Pan Roasted Organic Sea Trout

Cucumber, Mooli & Pink Grapefruit, Shallot Purée

SIDE ORDERS

Triple Cooked Chips £ 5.50

Wilted Spinach £ 5.50

Seasonal Green Leaves & Herbs, Truffle Vinaigrette £ 5.90

Wild Mushroom Fricassée £ 5.90

Truffle Mashed Potato £ 7.50

DESSERTS

Poached New Season Yorkshire Rhubarb
Granny Smith Apple Parfait, Greek Yogurt Sorbet

Marinated 'Gariguettes' Strawberries,
Fromage Frais & Vanilla Foam
Sicilian Pistachio Sablé, Strawberry Sorbet

Assortment of Homemade Ice Creams
& Fresh Fruit Sorbets

European Artisan Cheeses – £6.90 supplement

Baked Biscuits & Quince Jelly

AFTER DINNER COCKTAIL

Espresso Martini £ 13.00

Espresso Coffee, Vodka, Sugar & Kahlua

Two courses £29.50pp

Three courses at £34.50pp

DINNER MENU: MONDAY – THURSDAY 5.00 pm to 6.00 pm

Some dishes may not be suitable for dietary requirements, please do advise our knowledgeable team