



Clos Maggiore

Valentine's Day Tasting Menu

A glass of Champagne Rosé

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Pressed Foie Gras & Quail Breast Terrine

Fig & Apricot Marmalade, Toasted Hazelnut Bread

Classic Pairing

Or Discovery Pairing

~

King Crab & Lobster Tortellini

Wilted Leek, Champagne Velouté & Oscietra Caviar

Classic Pairing

Or Discovery Pairing

~

Pan Roasted Line Caught Cornish Wild Sea Bass

New Season Morel Mushroom & Garden Pea Casserole

Classic Pairing

Or Discovery Pairing

Or

Oven Roasted & Herb Smoked Wagyu Beef

Truffle & Potato Gratin, Madeira & Truffle Sauce

Classic Pairing

Or Discovery Pairing

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Goat's Cheese & Truffle Wrapped in Crispy Vermicelli

Young Leaves & Hazelnut Vinaigrette, Banyuls Wine Reduction

Classic Pairing

Or Discovery Pairing

~

Roasted Piedmont Hazelnut & Amalfi Lemon Délice

Granny Smith Purée, Praline & Yuzu Ice Cream

Classic Pairing

Or Discovery Pairing

~

Coffee & Petit Fours

**Five course menu with a glass of Champagne on arrival £175 per person,
with classic wine pairing £50 or with discovery wine pairing £100 supplement.**

Available for dinner from 6.30pm to 10.30pm.

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

All wines are subject to vintage variation.

A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.



Clos Maggiore

Valentine's Day Vegetarian Périgord Truffle Tasting Menu

A glass of Champagne Rosé

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Seared Tenderstem Broccoli & Truffle Mayonnaise

Pickled Seasonal Vegetables & Truffle

Classic Pairing
Or Discovery Pairing

~

King Edward Potato & Truffle Gnocchi

Brillat-Savarin Cheese Sauce, Shimeji & Enoki Mushrooms

Classic Pairing
Or Discovery Pairing

~

Chargrilled Green Asparagus & Grated Truffle

New Season Morel Mushroom & Garden Pea Casserole

Classic Pairing
Or Discovery Pairing

~

Goat's Cheese & Truffle Wrapped in Crispy Vermicelli

Young Leaves & Hazelnut Vinaigrette, Banyuls Wine Reduction

Classic Pairing
Or Discovery Pairing

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Roasted Piedmont Hazelnut & Amalfi Lemon Délice

Granny Smith Purée, Praline & Yuzu Ice Cream

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