

WEEKDAY SET LUNCH

Monday – Friday 12pm to 2 pm

2 courses 29.50 including a glass of bubbles 3 courses 34.50 including a glass of bubbles

COCKTAILS, NON-ALCOHOLIC COCKTAILS & WINE

Clos Maggiore Spritz		Clos Maggiore Special G&T	
Springtime Bellini	10	Negroni Sbagliato	10
Virgin Bellini	7	Virgin Botanical E&T	7

SOMMELIER SELECTED HALF BOTTLE WINE 15

STARTERS

Winter Spiced Parsnip Soup, Salted Walnuts, Granny Smith Apples (vg)

Steak Tartare, Pickled Onion, Chive, Smoked Dressing

William Pears, Blue Cheese & Walnut Chicory Salad (v)

Orkney Scallop, Smoked Mussels, Shiitake & Leek Chowder (Supplement 5)

MAIN COURSES

Iron Bark Pumpkin Risotto, Chestnuts, Pumpkin Seeds, Sage (vg)

Blythburgh Pork Belly, Cheek & Spiced Apple

Scottish Roasted Hake, Shaved Fennel, Orange, Saffron & Kalamansi Sauce

Red Wine Brasied Beef Cheek, Jerusalem Artichokes, English Black Truffles (Supplement 7)

SIDES

Truffle Mashed Potato/ Mixed Leaves, French Dressing /
French Beans & Crispy Shallots/ Carrot, Honey & Mustard

from 7.50

DESSERTS

High Mountain Wild Honey & Vanilla Crème Brûlée

Pecan & Maple Tart, Crème Fraiche

Selection of British & European Artisan Cheeses
(3 piece £8 or 5 piece £12 supplement)

*A selection of La Reserva de Tierra and Columbia 100% Arabica coffee,
served with petit fours at 6.90 per person*

Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 20.00

*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.*