

WEEKEND SET LUNCH
Saturday- Sunday 12pm to 2.15 pm
3 courses 44.50 including a glass of bubbles

COCKTAILS, NON-ALCOHOLIC COCKTAILS & WINE

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

SOMMELIER SELECTED HALF BOTTLE WINE 15

S T A R T E R S

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)

M A I N C O U R S E S

Iron Bark Pumpkin Risotto, Chestnuts, Pumpkin Seeds, Sage (vg)
Blythburgh Pork Belly, Cheek & Spiced Apple
Scottish Roasted Hake, Shaved Fennel, Orange, Saffron & Kalamansi Sauce
Rhug Estate Fallow Deer, Kale, Beetroot, Blackberries (Supplement 7)

S I D E S

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

from 7.50

D E S S E R T S

High Mountain 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 25.00

*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.*