



## WEEKDAY SET LUNCH

Monday – Friday 12 noon to 2.15pm  
Two courses 29.50 including a glass of bubbles  
Three 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 of Wine 15	

### STARTERS

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

Wild Garlic Risotto, Heritage Cherry Tomatoes, Pesto, Parmesan Crisp (vg)  
Fennel Rubbed Pork Tenderloin, Hispi Cabbage, Black Radish, Mustard Sauce  
Steamed Sea Bass, Charlotte Potato Salad, Monks Beard, Sauce Choron  
Cornish Lamb Pave, Seared Baby Gem, Pickled Turnips, Anchovies (Supplement 7)

### SIDES

Truffle Mashed Potato / Mixed Leaves, French Dressing /  
French Beans & Crispy Shallots / Carrot, Honey & Mustard  
From 7.50

### DESSERTS

Pistachio & Chocolate Profiterole Craquelin  
Amalfi Lemon Tart, Rhubarb & Rose Petal Sorbet  
Selection of Seasonal Ice Creams & Sorbets with Homemade Cookies  
Selection of British & European Artisan Cheeses  
(3 piece £8 or 5 piece £12 supplement)

*Selection of La Reserva de Tierra and Columbia 100% Arabica coffee 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.*