



WEEKEND SET LUNCH

Saturday – Sunday 12 noon to 2.15pm
Three courses 44.50 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.