



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

Chilled Cucumber, Avocado & Mint Gazpacho, Basil (vg)
Steak Tartare, Pickled Onion, Chive, Smoked Dressing
Pea, Broad Bean & Asparagus Rocket Salad, Feta Cheese & Mint (v)
Orkney Scallop, Summer Vegetables, Homemade Dashi, Chilli Oil (Supplement 6)

MAIN COURSES

English Pea Risotto, Lemon, Baby Basil, Scottish Girolle Mushrooms (v)
Corn Fed Chicken Breast, Smoked Almonds, Charred Broccoli, Chicken Jus
Chalk Stream Sea Trout, Italian Courgettes, Tomato & Basil Dressing
Cornish Lamb Pave, French Artichokes, Baby Turnip, Pomegranate & Yoghurt (Supplement 7)

SIDES

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

DESSERTS

Pineapple Carpaccio, Coconut Sorbet, Passionfruit, Coconut & Lime Jelly
Spanish Peaches, Raspberries, Elderflower Ice Cream, Meringue Shards
Selection of Seasonal Ice Creams & Sorbets
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.*