



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 Red Lentil Soup, Yoghurt, Cucumber, Puffed Wild Rice (vg)
Steak Tartare, Pickled Onion, Chive, Smoked Dressing
Ruby Beetroot Salad, Blue Cheese, Salted Walnuts, Reduced Balsamic (v)
Orkney Scallop, Roasted Cauliflower, Caper Raisin, Coconut & Lemongrass (Supplement 6)

MAIN COURSES

Wild Cep Mushroom Risotto, Roasted Ceps, Parmesan Crisp (v)
Blythburgh Braised Pork Cheeks, Sage Polenta, Cavolo Nero
Steamed Cod Loin, Haricot White Bean Puree, Smoked Pancetta, Celery, Pickled Shallots
Heritage Breed, Grass Fed Bavette Steak, Aubergine Puree, Red Wine Sauce (Supplement 7)

SIDES

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

DESSERTS

Maple Pecan Tart, Crème Fraiche, Candied Pecans
Caramelised Orange & Vanilla Panna Cotta, Macerated Blackberries
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.*