



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 12	Negroni Sbagliato 12
Virgin Bellini 9	Virgin Botanical E&T 9
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, Capers Raisin, Coconut & Lemongrass (Supplement 6)

MAIN COURSES

Roast Loin of Blythburgh Pork, Grilled Lacquered Hispi Cabbage, Mustard Sauce
Risotto of Winter Violino Pumpkin, Mascarpone, Pecorino, Toasted Seed Oil (v)
Roast Cod, Warm Salad of Monks Beard & Sea Herbs, Trout Caviar Velouté
Slow Cooked Ox Cheek, Lancashire Parsnips, Winter Italian Leaves (Supplement 7)

SIDES

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

DESSERTS

Pear & Almond Tart, Scented with Bergamot
Classic Paris-Brest with Pecan
Selection of British & European Artisan Cheeses
(3 piece £8 or 5 piece £12 supplement)

Miscela Evoluzione 100% Arabica coffee
served with a selection of homemade petit fours at 7.40 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.