



## 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 12	Negroni Sbagliato 12
Virgin Bellini 9	Virgin Botanical E&T 9
Sommelier Selected Half Bottle of Wine 15	

### STARTERS

Warm Leek & Potato 'Vichyssoise' Jersey Royals, Burnt Leeks (v)  
Line Caught Mackerel Tartare, Grilled & Pickled Cucumbers, Horseradish & Sea Lettuce  
Salad of Marinda Tomatoes, Shallot & Chive Vinaigrette, Early Spring Leaves (v)  
Orkney Scallop, Roasted Cauliflower, Caper Raisin, Coconut & Lemongrass (Supplement 6)

### MAIN COURSES

Roast Loin of Blythburgh Pork, Grilled Lacquered Hispi Cabbage, Mustard Sauce  
Risotto of Reggiano Parmesan, Wild Garlic Tempura & Veloute (v)  
Roast Cod, Warm Salad of Monks Beard & Sea Herbs, Trout Caviar Velouté  
Slow Cooked Ox Cheek, Lancashire Parsnips, Italian Leaves (Supplement 7)

### SIDES

Truffle Mashed Potato / Salad of Spring Young Leaves, French Dressing /  
Purple Sprouting Broccoli, Chili & Orange / Carrot, Honey & Mustard  
From 7.50

### DESSERTS

Classic Savarin of Exotic Fruit, Soaked in Venezuelan Aged Rum  
Delicate Mousse of Equatorial Valrhona Chocolate, Raw Cocoa Nibs

Selection of British & European Artisan Cheeses  
(3 piece £10 or 5 piece £14 supplement)

*Unlimited 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.*