



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

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

Cumbrian Iberico Pork Belly, Tokyo Turnips, Watercress & Apple
Risotto of Reggiano Parmesan, Wild Garlic Tempura & Veloute (v)
Roast Cod, Warm Salad of Monks Beard & Sea Herbs, Trout Caviar Velouté
Native Breed Bavette Steak, Trombetta Courgettes, Café de Paris Butter (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.*