



POST – THEATRE SET MENU

Monday – Sunday from 9pm

Two courses 32.50 including a glass of bubbles

Three courses 39.50 including a glass of bubbles

COCKTAILS, NON-ALCOHOLIC COCKTAILS & WINE

Clos Maggiore Spritz 16

Clos Maggiore Special G&T 12.50

Springtime Bellini 12

Negroni Sbagliato 12

Virgin Bellini 9

Virgin Botanical E&T 9

Sommelier Selected Carafe of Wine (50cl) 25

STARTERS

Burrata, English peas, spring leaves & herbs, chilled pea velouté

Carpaccio of Cornish sea bream, yuzu, mango and citrus vinaigrette

Ragu of veal, nduja, tomato and wild oregano, hand cut rigatoni, salsa verde

Tart of Dorset crab, salad of Provençal peach, samphire
and lemon verbena (supp 8)

MAIN COURSES

Grilled Tamworth pork chop, spring greens, sage butter

Sea trout, spaghetti of courgettes, young grilled fennel, whipped roe gougère

Slow cooked Italian aubergine 'Parmigiana style', datterini tomatoes, basil

Short rib of Herefordshire beef, warm salad of grilled tomato,
Asparagus & Jersey Royal potatoes (supp 8)

SIDES

Truffle mashed potato / Salad of young leaves, French dressing /

Tender stem Broccoli, fennel & garlic/ Carrot, honey & mustard

From 7.50

DESSERTS

Classic lemon tart, vanilla Chantilly cream

Chocolate & pecan délice

CHEESE

Selection of British & European artisan cheeses 3 pieces (supp £10)

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