



WEEKEND SET LUNCH

Saturday – Sunday 12 noon to 2.15pm

Two courses 37.50 including a glass of bubbles

Three courses 44.50 including a glass of bubbles

COCKTAILS, NON-ALCOHOLIC COCKTAILS & WINE

Clos Maggiore Spritz 16	Negroni Sbagliato 12
Clos Maggiore Special G&T 12.50	Virgin Bellini 9
Springtime Bellini 12	Virgin Botanical E&T 9
Sommelier selected half bottle of wine 15	

STARTERS

- Carpaccio of Cornish sea bream, yuzu, mango and citrus vinaigrette
- Ragu of veal, tomato and wild oregano, hand cut rigatoni, salsa verde
- Burrata, salad of summer leaves, vegetables & herbs, chilled pea velouté
- Tart of Dorset crab, salad of Provençal peach, samphire and lemon verbena (supp 8)

MAINS

- Grilled Tamworth pork chop, summer greens, glazed with nduja, apple relish
- Sea trout, spaghetti of courgettes, grilled young fennel, whipped roe gougère
- Gnocchi, grilled violet artichokes, pine nuts, barrel aged feta
- Short rib of Herefordshire beef, Scottish girolle wild mushrooms, roast Tomato confit (supp 8)

SIDES

- Truffle mashed potato / Salad of Summer young leaves, French dressing / Tenderstem Broccoli, fennel & garlic/ Carrot, honey & mustard
- From 7.50

DESSERTS

- Panna cotta scented with lemon thyme, Scottish raspberries, shortbread biscuit 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

*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.*