



## PRE – THEATRE SET MENU

Monday – Sunday 5pm to 6pm  
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

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)

### MAIN COURSES

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 Handmade 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.