



WEEKDAY SET LUNCH

Monday to 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 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.*