



## WEEKEND SET LUNCH

Saturday – Sunday 12 noon to 2.15pm

Two courses 42.50 including a glass of bubbles

Three courses 49.50 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 half bottle of wine 15

### STARTERS

Cauliflower cheese our way - soufflé, grilled cauliflower velouté

Fresh hand-cut rigatoni, ragu of Aynhoe Park venison, salsa verde.

Autumn salad of Marinda tomatoes, Italian leaves, aromatic spice

Isle of Orkney scallop, duxelles of wild mushrooms, madeira, Jerusalem artichoke, vanilla (Supp £9)

### MAIN COURSES

Grilled Tamworth pork chop, autumn greens, glazed with nduja, apple relish

Fillet of cod, fricassée of Cornish mussels, autumn pumpkin

Slow baked celeriac, fondant of tardivo, Medjool date and tamarind

Sladesdown duck - roast and confit, Normandy sweet onion, classic orange 'Bigarade' sauce (Supp £9)

### SIDES

Truffle mashed potato / Salad of young Italian leaves, clementine & spices /

Cavolo nero, fennel and garlic / Carrot, honey & mustard

From £8

### DESSERTS

Classic sticky toffee pudding, smoked hay ice 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 £8 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.