



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

Artisanal white sourdough, cultured butter, muhammara (serves two) 4.5pp

STARTERS

Cauliflower cheese our way - soufflé, grilled cauliflower velouté Fresh hand-cut rigatoni, ragu of Aynhoe Park venison, salsa verde.

Winter 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, winter 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, thick 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 13.5% will be added to the total bill. 20% VAT is included in all prices.