



P R E – T H E A T R E S E T M E N U

Monday – Sunday 5pm to 6pm

Two courses 32.50 including a glass of bubbles

Three courses 39.50 including a glass of bubbles

C O C K T A I L S , N O N – A L C O H O L I C C O C K T A I L S & W I N E

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

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

S T A R T E R S

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

Winetr salad of Marinda tomatoes, Italian leaves, aromatic spice

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

M A I N C O U R S E S

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)

S I D E S

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

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

From £8

D E S S E R T S

Classic sticky toffee pudding, thick cream

Chocolate & pecan délice

C H E E S E

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