



## WEEK DAY 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	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	

*Artisanal White Sourdough, Ampersand 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 14.5% will be added to the total bill. 20% VAT is included in all prices.*