



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	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*