



WEEKDAY SET LUNCH

Two courses 29.50 including a glass of bubbles

Three courses 34.50 including a glass of bubbles

Glass of Delamotte Champagne Brut (£8.5 supp)

Sommelier selected half bottle of wine 15

*Artisanal Sourdough, Ampersand Cultured Butter, wood grilled sweet pepper and chick pea (serves two)
5.9pp*

STARTERS

Montgomery cheese soufflé, classic cheese sauce

Fresh hand-cut macaroni, ragu of Lombardy sausage 'Luganega'

Late season Marinda tomatoes, spring leaves, aromatic spice(v)

Tart of Dorset crab, wild garlic and agretti salad (Supp £9)

MAIN COURSES

Grilled Tamworth pork chop, ragu of French beans, tomato, toasted fennel seed

Fillet of cod, fricassée of mushrooms, broad beans, tarragon oil

Tortelloni of green vegetables and mint, courgette and basil(v)

Crisp duck lacquered with honey and coriander, crushed peas, lemon and sage (Supp £9)

SIDES

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

Market spring greens/ Carrot, honey & mustard

From £8

DESSERTS

Classic crème brûlée

Cold chocolate and hazelnut fondant

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 £8.9 per person*

Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 25.00