WEEKEND SET LUNCH

Saturday to Sunday 12 noon to 2.30 pm
Two courses 42.50 including a glass of bubbles
Three courses 49.50 including a glass of bubbles

COCKTAILS, NON–ALCOHOLIC COCKTAILS & WINE

Clos Maggiore Spritz 16
Springtime Bellini 12
Virgin Bellini 9
Clos Maggiore Special G&T 12.50
Negroni Sbagliato 12
Virgin Botanical E&T 9

Sommelier selected half bottle of wine 15

STARTERS

Twice baked Montgomery cheddar souffle' delica pumpkin
Fresh hand-cut rigatoni, ragu of Aynhoe Park venison
Smooth duck parfait, house relish toasted brioche
Dorset crab tart caramelised apple & turnip lemon verbena (Supp £9)

MAIN COURSES

Grilled Tamworth pork chop, winter greens, glazed with nduja, apple relish
Fillet of cod, fricassée Cornish mussels, cauliflower & cumin
Winter squash & sage ravioli, parmesan & olive oil
Sladesdown duck - roast and confit, heritage beetroot, preserved crab apple, pine cone (Supp £9)

SIDES

Truffle mashed potato / Salad of young Italian leaves, house dressing/
Cavolo nero fennel & garlic/ Carrot, honey & mustard
From £8,9

DESSERTS

Classic sticky toffee pudding, smoked hay ice 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 £8,9 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.