



WEEKDAY SET LUNCH

Monday – 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	

STARTERS

Carpaccio of Cornish sea bream, yuzu, mango and citrus vinaigrette
Ragu of veal, nduja, tomato and wild oregano, hand cut rigatoni, salsa verde
Burrata, English peas, spring leaves & herbs, chilled pea velouté
Tart of Dorset crab, salad of monks beard & sea herbs (supp 8)

MAIN COURSES

Grilled Tamworth pork chop, spring greens, sage butter
Sea trout, spaghetti of courgettes, young grilled fennel, whipped roe gougère
Slow cooked Italian aubergine 'Parmigiana style', datterini tomatoes, basil
Short rib of Herfordshire beef, warm salad of grilled tomato,
Jersey Royals and asparagus (supp 8)

SIDES

Truffle mashed potato / Salad of Winter young leaves, French dressing /
Cavolo nero, fennel & garlic / Carrot, honey & mustard
From 7.50

DESSERTS

Classic lemon tart, vanilla Chantilly cream
Chocolate & pecan délice

CHEESE

Selection of British & European artisan cheeses 3 pieces £10

*Unlimited Miscela Evoluzione 100% Arabica coffee
served with a selection of homemade petit fours at 7.40 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 12.5% will be added to the total bill. 20% VAT is included in all prices.*