SAMPLE PRIX FIXE

Two Courses for £17.50 / Two Courses plus $\frac{1}{2}$ Bottle of Preselected Wines £22.50 / £25.50 Three Courses for £21.50 / Three Courses plus $\frac{1}{2}$ Bottle of Preselected Wines £26.50 / £29.50

CLOS MAGGIORE PRE DINNER COCKTAILS

Cosmopolitan £ 9.50

Vodka, Cointreau, Cranberry Juice & Lime

Negroni £ 9.50

Gin, Campari & Sweet Vermouth

Old Fashioned £ 9.50

Bulleit Bourbon Whiskey, White Sugar & Angostura Bitters

Clos Maggiore Spritz £ 11.50

St. Germain Elderflower Liqueur, Becherovka Bitters, Strawberry Purée & Prosecco

Strawberry Bellini £ 10.50

Prosecco, Strawberry Purée

Kir Imperial £ 11.50

Champagne & Crème Fraise des Bois

STARTERS

Leek & Potato Vichyssoise Provençal Mozzarella Cake

Smoked Mackerel & Salmon Pâté, Seared Rare Tuna Crushed Smoked Aubergine & Feta Cheese, Soda Bread

Assiette of Duck & Foie Gras from Périgord - £5 supplement Mache Salad, Hazelnut Vinaigrette

MAIN COURSES

Pan Roasted Scottish Hake White Bean & Chorizo Casserole, Lobster Oil

Warm Fragrant Provençal Ratatouille Quail Egg, French Beans & Crushed Ligurian Black Olives

Slow Cooked Corn Fed Guinea Fowl Leg Petits Pois a la Française, Alsace Bacon Sauce

SIDE ORDERS

Triple Cooked Chips £ 3.90

Wilted Spinach £ 3.90

Wild Mushroom Fricassée 'A la Persillade' £ 3.90

Seasonal Green Leaves & Herbs, Truffle Vinaigrette £4.50

Truffle Mashed Potato £4.50

DESSERTS

Braeburn Apple & Hazelnut Crumble

Mascarpone Ice Cream

Dark Chocolate Brownie

Vanilla Ice Cream

Assortment of Homemade Ice Cream & Fresh Fruit Sorbet

European Artisan Cheeses – £4.50 supplement Baked Biscuits & Quince Jelly

PRE-THEATRE MENU: MONDAY – FRIDAY 12.00 pm to 2.30 pm MONDAY – THURSDAY 5.00 pm to 6.00 pm

FRIDAY / SATURDAY 5.00 pm to 6.00 pm (Two Courses £24.50)

SATURDAY / SUNDAY 12.00pm to 2.30pm (Three Courses for £24.50 or Three Courses plus $\frac{1}{2}$ Bottle of Preselected Wines for £29.50 / £32.50) SUNDAY 5.00 pm to 10.00 pm