



THREE MARTINI LUNCH

Once NYC's most iconic business ritual, now at Cleo twelve floors up.
Two courses. Three mini martinis. Shared sides.

89PP

TO START

HUMMUS & NIGELLA SEED PIDE BREAD v

ENTREE

YOUR CHOICE OF

KINGFISH fennel, green apple & burnt orange dressing gf (a)

KING OYSTER MUSHROOM SKEWERS lime & date vg gf

PROSCIUTTO caperberries, pickled chilli gf

THREE MINI MARTINIS

The Classic Nine to Five Classic - Four Pillars Rare Dry, dry vermouth, orange bitters

The Dirty Out of Office - Gin Mare, dry vermouth, rosemary, olive brine

The Closing Statement Vesper - Grey Goose, MGC 'Pineau de Gembrook', Lillet blanc

FROM THE GRILL

YOUR CHOICE OF

CHICKEN SHISH TAWOOK amba relish, pickled cabbage & harissa gf

LAMB SHOULDER green zhoug, smoked eggplant & jus

ROASTED CAULIFLOWER chermoula, almond tarator vg gf

SHARED SIDES & SALADS

FRENCH FRIES aioli & paprika salt v gf

CRISPY COSSALAD dill & buttermilk dressing v gf
