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MENU

CAULIFLOWER VELOUTÉ (V, GF)

brown butter roasted cauliflower, confit pear, chive oil

RISOTTO (GF)

treviso radicchio, smoked scamorza, parmesan tuile

STEAK TARTARE (DF)

toasted olive ciabatta

GLAZED SALMON FILLET (GF, DF)

braised fennel, orange, roasted baby potatoes

ROASTED GUINEA FOWL (GF)

wild mushrooms, truffle mash, thyme jus

CHOU FARCIE (VG)

savoy cabbage, chickpeas, glazed king oyster mushrooms, pomegranate

SIDES

selection of side dishes

TARTE TATIN

vanilla ice cream

CARDAMOM CRÈME BRÛLÉE (GF, N)

pear, toasted pistachio

SORBET (VG, GF)

selection of fruit sorbet

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free (N) Contains Nuts
Before you order, please inform our staff if you have a food allergy.