

m a r g a u x

MENU

AUTUMN SALAD (V, GF, N)

roasted heirloom beets, castelfranco, endive, caramelized walnuts,
smoked labneh

TUNA TARTARE (DF)

avocado, toasted sesame, ponzu

PAPPARDELLE

veal ragù bianco, lemon verbena

ROASTED COD (GF)

borlotti beans, shiitake mushroom, confit tomato, pancetta, rosemary jus

HONEY & LAVENDER DUCK BREAST (GF)

sweet potato purée, grilled pak choy, cranberry, port jus

BLACK TRUFFLE & RICOTTA GNOCCHI (V)

castelmagno cheese, shaved black truffle

SIDES

selection of side dishes

WARM GRAND MARNIER SPONGE CAKE

crème anglaise

BURNT PLUM (N, GF)

chocolate ganache, amaretti crumble, port reduction

TARTE TATIN

vanilla ice cream

(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.