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MENU

SEARED SCALLOPS (GF, N)

chestnut purée, crispy serrano, bergamot, sea purslane

BURRATINA (V, GF, N)

pumpkin purée, roasted grapes, toasted hazelnuts, sage

STEAK TARTARE (DF)

toasted olive ciabatta

SEARED HALIBUT (GF)

grilled salsify, wilted spinach, saffron beurre blanc, crispy capers

ANGUS BEEF FILLET (GF)

parsnip purée, glazed heritage carrots, confit shallot, madeira 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

FRENCH CHEESE PLATE

(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.