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S T A R T E R S

CAULIFLOWER VELOUTÉ (V, GF)

brown butter roasted cauliflower, confit pear, chive oil £14

BURRATINA (V, GF, N)

pumpkin purée, roasted grapes, toasted hazelnuts, sage £18

AUTUMN SALAD (V, GF, N)

roasted heirloom beets, castelfranco, endive, caramelized walnuts, smoked labneh £17

SEARED SCALLOPS (GF, N)

chestnut purée, crispy serrano, bergamot, sea purslane £24

TUNA TARTARE (DF)

avocado, toasted sesame, ponzu £23

GRILLED OCTOPUS (GF)

miso cauliflower purée, chickpeas, preserved lemon, paprika oil £24

STEAK TARTARE (DF)

toasted olive ciabatta £20

BLACK INK TORTELLONI WITH CRAB

lobster emulsion £22 / 30

BLACK TRUFFLE & RICOTTA GNOCCHI (V)

castelmagno cheese, shaved black truffle £19 / 26

PAPPARDELLE

veal ragù bianco, lemon verbena £19 / 26

RISOTTO (GF)

treviso radicchio, smoked scamorza, parmesan tuile £18 / 25

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

(N) Contains Nuts (*) can be ordered without

Before you order, please inform our staff if you or any of your party have a food allergy.
Prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill.

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MAIN COURSES

GLAZED SALMON FILLET (GF, DF) braised fennel, orange, roasted baby potatoes	£28
ROASTED COD (GF) borlotti beans, shiitake mushroom, confit tomato, pancetta, rosemary jus	£31
SEARED HALIBUT (GF) grilled salsify, wilted spinach, saffron beurre blanc, crispy capers	£45
ROASTED GUINEA FOWL (GF) wild mushrooms, truffle mash, thyme jus	£31
HONEY & LAVENDER DUCK BREAST (GF) sweet potato purée, grilled pak choy, cranberry, port jus	£38
RACK OF LAMB (DF, GF) butternut squash, roasted Jerusalem artichoke, kale, jus de rôti	£42
PAN-SEARED ANGUS BEEF FILLET (GF) parsnip purée, glazed heritage carrots, confit shallot, madeira jus	£47
MARGAUX BEEF BOURGUIGNON (GF) pancetta, creamy polenta	£37
CHOU FARCIE (VG) savoy cabbage, chickpeas, glazed king oyster mushrooms, pomegranate	£23

SIDES

cauliflower gratin (V) £8
maple-glazed heritage carrots (VG, GF) £7
haricots verts with confit shallots, chilli & lemon (VG, GF) £7
creamed spinach (V) £8
provençal baby potatoes (VG, GF) £7
mashed potato (V, GF) £8
mixed leaf & herb salad (VG, GF) £7
bread & butter (V) £4.50

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