# margaux

### STARTER

SOUP OF THE DAY	£13
BURRATINA (V, GF) grilled summer vegetables, balsamic pearls, lemon zest	£17
ASPARAGUS SALAD (V) endives, quail egg, parmesan crisp, vinaigrette	£16
TUNA TARTARE (DF) green apple, kohlrabi, ponzu dressing	£15
GRILLED TIGER PRAWN (GF) charred corn, rainbow chard, tarragon sauce	£18
OCTOPUS SALAD (DF, GF) butter beans, baby potato, spinach leaves, kumquat confit, lemon	£23
FOIE GRAS TERRINE caramelized fig, brioche	£23
BLACK INK TORTELLONI WITH CRAB lobster emulsion	£18/24
PEA & ASPARAGUS RISOTTO (V) monk's beard, ricotta	£15 / 21
BLACK TRUFFLE & RICOTTA GNOCCHI (V) castelmagno cheese, shaved black truffle	£18 / 24
PAPPARDELLE veal ragu, lemon verbena	£16 / 22

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### MAIN COURSE

ROASTED SALMON FILLET (DF,GF) grilled artichokes, roasted tomatoes, capers, balsamic reduction	£24
GRILLED SWORD FISH (DF,N) mizuna salad, roasted cashew nuts	£28
ROASTED HALIBUT (GF) asparagus, surf clams, basil sauce	£32
ROASTED GUINEA FOWL BREAST (GF) summer squash, roasted baby gem, morels	£26
HONEY & LAVENDER DUCK BREAST (GF) braised fennel, blood orange, port jus	£30
GRILLED SPICED PORK CUTLET (DF) asian slaw, ponzu dressing	£24
PAN SEARED ANGUS BEEF FILLET glazed garden vegetables, truffle madeira jus	£40
MARGAUX BEEF BOURGUIGNON (GF) pancetta, creamy polenta	£29
BAKED CAULIFLOWER FLORETS (VG) macadamia emulsion, toasted quinoa, mizuna	£23

#### SIDES

grilled courgettes with gremolata (GF, DF) £7 grilled tender stem broccoli with aioli (V, GF) £7 creamed spinach (V) £7 provençal baby potatoes (VG, GF) £7 mash potato (V,GF) £6 rocket and tomato salad (V, GF) £7