margaux

STARTER

BUTTERNUT SQUASH VELOUTE (VG,GF) coconut cream, coriander, toasted pumpkin seeds	£13
BURRATINA (V, GF,N) braised endive, mandarin, lemon pesto	£17
HEIRLOOM BEETROOT SALAD (V, N) castelfranco lettuce, radicchio, lemon goats curd, walnuts	£16
TUNA & SALMON CARPACCIO (DF) mango, pomegranate, wild rice, ponzu	£17
ROASTED FROG LEGS garlic cream, parsley oil	£15
GRILLED OCTOPUS (DF, GF) miso cauliflower, spicy chickpeas, marinated shallots	£23
SEARED FOIE GRAS apple textures, toasted brioche, sauterne reduction	£28
BLACK INK TORTELLONI WITH CRAB lobster emulsion	£18 / 24
WILD MUSHROOM RISOTTO (V) parsley tuille	£17 / 22
BLACK TRUFFLE & RICOTTA GNOCCHI (V) castelmagno cheese, shaved black truffle	£18 / 24
PAPPARDELLE wild boar ragu	£18/24

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MAIN COURSE

GRILLED SALMON FILLET (DF) prawn gyoza, pak choi, dashi broth	£27
ROASTED COD FILLET (GF) morel, spinach, charlotte potato, wild mushrooms sauce	£29
ROASTED JOHN DORY (GF) jerusalem artichoke, baby leek, lemon beurre blanc	£38
ROASTED GUINEA FOWL BREAST (GF, DF) braised hispi cabbage, salsify, pancetta, cranberries	£26
HONEY & LAVENDER DUCK BREAST (GF) butternut & pumpkin puree, caramelized figs, port jus	£34
LAMB THREE WAYS sweetbread, curly cale, sweet potato dauphinoise	£35
PAN SEARED ANGUS BEEF FILLET glazed garden vegetables, truffle madeira jus	£42
MARGAUX BEEF BOURGUIGNON (GF) pancetta, creamy polenta	£31
GRILLED AUBERGINE (VG, N) beetroot hummus, roasted figs, walnut	£22

SIDES

cauliflower gratin £7 chervil buttered heritage carrots (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