

m a r g a u x

S T A R T E R

NETTLE & WILD GARLIC VELOUTE (V G, G F) morel mushroom, polenta crouton	£13
BURRATINA (V, G F, N) broad beans, confit baby tomato, pine nuts, basil oil, lemon zest	£17
GRILLED ARTICHOKE & ASPARAGUS SALAD (V G, G F) castelfranco lettuce, shaved black truffle, honey mustard vinaigrette	£17
SEABASS & SALMON CEVICHE (G F, D F) charred corn, sweet potato, chili, coriander, lime	£16
TUNA TARTARE (D F) avocado, green apple, cucumber, ponzu	£18
GRILLED OCTOPUS (D F, G F) butter beans, caper berries, lemon, oregano oil	£23
STEAK TARTARE (D F) toasted olive ciabatta	£18
TERRINE PERSILLÉE (D F, N) ham hock, savoy cabbage, pistachio, cornichon & freeze salad	£15
BLACK INK TORTELLONI WITH CRAB lobster emulsion	£18 / 24
BLACK TRUFFLE & RICOTTA GNOCCHI (V) castelmagno cheese, shaved black truffle	£18 / 24
PAPPARDELLE rabbit ragu	£18 / 24

(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 COURSE

MISO BAKED SALMON FILLET (GF, DF) sweet & sour baby pak choi, mizuna salad	£27
WILD SEA BASS FILLET (DF, GF) grilled fennel, courgette, saffron potato, bouillabaisse	£32
ROASTED HALIBUT (GF) grilled artichoke, roasted datterini tomato, lemon verbena beurre blanc	£38
GINGER MARINATED CHICKEN BREAST (GF) chantarelle, crushed jersey potato, spinach, wild mushroom sauce	£26
HONEY & LAVENDER DUCK BREAST (GF, DF) summer squash puree, gem lettuce, caramelized figs, port jus	£34
HERB CRUSTED RACK OF LAMB (GF, DF) broad bean puree, grilled courgette, aubergine, basil, jus de roti	£38
PAN SEARED ANGUS BEEF FILLET glazed garden vegetables, truffle madeira jus	£42
MARGAUX BEEF BOURGUIGNON (GF) pancetta, creamy polenta	£31
SEARED KOHLRABI "SCALLOPS" (VG, GF) king oyster mushroom, grilled purple sprouting broccoli, kohlrabi creme, dill	£22

SIDES

grilled courgette gremolata (VG, GF) £7
grilled tenderstem broccoli with garlic aioli (V, GF) £7 creamed spinach (V) £7
provençal baby potatoes (VG, GF) £7 mash potato (V, GF) £6
mixed leaf herb salad (VG, GF) £7

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