

# margaux

## STARTER

<b>JERUSALEM ARTICHOKE VELOUTE</b> (V, GF, N) crispy artichoke, dried raspberry, roasted hazelnut praline	£14
<b>BURRATINA</b> (V, GF, N) grilled courgette, pine nuts, capers, sultanas, basil oil, lemon zest	£18
<b>AUTUMN SALAD</b> (VG, GF) endive, roasted pumpkin, pear, glazed figs, walnuts, honey mustard vinaigrette	£17
<b>SEABASS &amp; SALMON CEVICHE</b> (GF, DF) charred corn, sweet potato, chili, coriander, lime	£18
<b>TUNA TARTARE</b> (DF) avocado, toasted sesame, ponzu	£22
<b>GRILLED OCTOPUS</b> (DF, GF) smoked aubergine puree, miso hispi cabbage, lemon & paprika oil	£24
<b>STEAK TARTARE</b> (DF) toasted olive ciabatta	£18
<b>VITELLO TONNATO</b> (DF) veal carpaccio, tuna-caper sauce, rocket	£23
<b>BLACK INK TORTELLONI WITH CRAB</b> lobster emulsion	£20 / 28
<b>BLACK TRUFFLE &amp; RICOTTA GNOCCHI</b> (V) castelmagno cheese, shaved black truffle	£18 / 25
<b>PAPPARDELLE</b> 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.

# m a r g a u x

## MAIN COURSE

<b>PISTACHIO CRUSTED SALMON FILLET</b> (GF, DF, N) roasted beetroot, salsify, samphire, coconut-lime & beetroot jus	£28
<b>ROASTED COD FILLET</b> (DF, GF) braised puy lentil, chorizo, pickled kumquats	£31
<b>ROASTED HALIBUT</b> (GF) burnt butter cauliflower, romanesco, champagne & langoustine bisque	£42
<b>GINGER MARINATED CHICKEN BREAST</b> (DF, GF) butternut squash puree, wild mushrooms, tarragon & thyme jus	£27
<b>HONEY &amp; LAVENDER DUCK BREAST</b> (GF, DF) celeriac puree, spiced purple cabbage, plum & port jus	£38
<b>BRAISED LAMB SHANK</b> (GF) parsnip mash, roasted carrots, apricot, cranberry, preserved lemon, jus de roti	£40
<b>PAN SEARED ANGUS BEEF FILLET</b> (GF) potato rösti, salt baked purple carrot, pickled shimeji, madeira jus	£45
<b>MARGAUX BEEF BOURGUIGNON</b> (GF) pancetta, creamy polenta	£36
<b>GRILLED CELERIAC STEAK</b> (V G, GF, N) pumpkin puree, pomegranate, toasted cashew, marinated ginger, parsley oil	£22

## SIDES

cauliflower gratin (V) £8
maple-glazed root vegetables (VG, GF) £7
haricots vert with confit shallots, chilli & lemon (VG, GF) £7
creamed spinach (V) £7
provençal baby potatoes (VG, GF) £7
mashed potato (V, GF) £7
mixed leaf herb salad (VG, GF) £7
bread & butter (V) £4.5

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