

margo's

AUTUMN 2024

APERITIFS

Negroni 13

Paper Plane 13

Kir Imperial 14

STARTERS

Hispi Cabbage roasted and spiced cabbage served with a pepper and almond sauce, topped with wild mushrooms VG GF 10

Harlequin Squash roasted squash filled with a creamy whipped goat's cheese and tomato gel, topped with a shard of Grana Padano GF V 10

Beef Carpaccio coated in mustard and herbs, served with wild mushrooms and buttermilk and a mushroom paste GF 15

Tuna Crudo bluefin tuna seasoned with a cucumber jalapeño salsa, topped with a mustard dressing GF 16

MAINS

Roasted Aubergine modern take on Imam Bayildi- roasted aubergine, tomatoes and peppers, creamy cashew cheese, stewed onion, leeks and preserved lemon VG GF 16

Homemade Cannelloni filled with baby spinach and ricotta, spicy prawns and a smooth tomato sauce 20
vegetarian option available

Sea Bream Fillet pan-fried, on a base of creamy stewed vegetables and bacon, with a caper and herb salsa GF 25

Duck Breast charred parsnip, pickled beetroot and plum poached in red wine with a dark rum sauce GF 30

Beef Short Ribs braised in red wine, with lemon and Grana Padano mashed potatoes, silverskin onions, onion and pepper purée and silky beef jus GF 32

SIDES

Dauphinoise Potato with Montgomery cheddar sauce, charred white endive and crunchy capers V GF 5

Steamed Greens tenderstem broccoli or french fine beans sautéed in butter V GF 5

Truffle mashed potato mashed potatoes with grana padano, topped with black truffle oil V GF 5

PUDDINGS

Crème brûlée topped with fresh mixed berries and homemade quince jelly V GF 9

Poached pear spiced, served with a homemade matcha cinnamon biscuit, topped with salted caramel sauce V 9

Chocolate coconut fudge with poached plums and sweet cashew cream VG 9

DIGESTIFS

Graham's Fine Tawny 7

Sanchez Romate Fino 7.5

Chateau Jany Sauternes 9