



MARGOT

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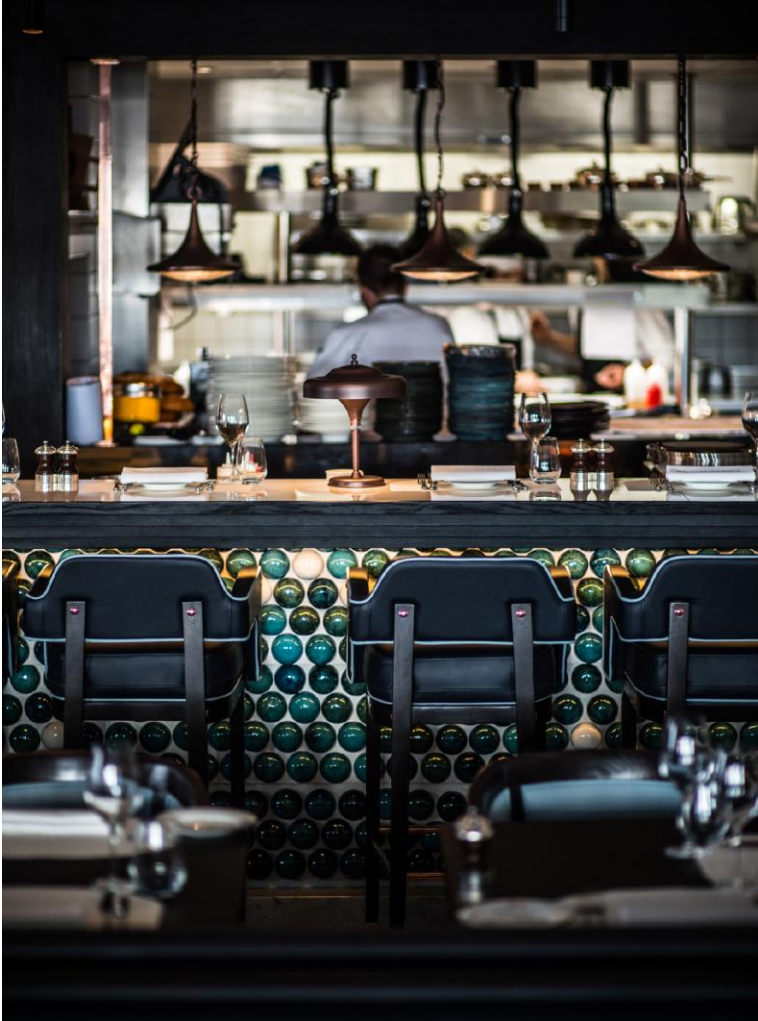
45 Great Queen Street, Covent Garden, London, WC2B 5AA
+44 (0) 203 409 4777 | www.margotrestaurant.com

MARGOT

THE RESTAURANT

Margot is an Italian restaurant situated in the heart of Covent Garden. Open seven days a week, serving lunch, dinner, pre-theatre, and post-theatre.

We strive to provide a welcoming and elegant service in a timeless setting intended to make you feel at ease.



MARGOT

THE FOOD

The menu revolves around classic Italian cuisine with a focus on quality, seasonal ingredients and draws inspiration from Italy's diverse regions.

Our extensive wine list includes 360 wines from around the world, or if you prefer, we offer a full bar with signature cocktails.



Pumpkin and ricotta ravioli with sage butter, toasted hazelnuts and Grana Padano

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LARGE PARTIES & PRIVATE DINING

The Club Room, located on the lower ground floor, is available to book for private dining, meetings and events. The room accommodates up to 32 guests seated.

The overall palette features a combination of deep greens with polished brass and blackened steel metal work, and a feature flooring is made of three different types of marble pieces cut together in a bespoke design. The dining area incorporates a small cocktail bar.



MARGOT

SAMPLE SET MENUS

MENU A

£55 Per Person

Starter

Smoked salmon with goat cheese dressing and croutons

≈

Roast veal, tuna mayonnaise, baby carrots and green bean salad

≈

Heritage tomato with stracciatella (V)

Main course

Rigatoni with summer vegetables (V)

≈

Pan fried cod with puttanesca sauce

≈

Chicken breast with grilled vegetables and salsa verde

Dessert

Seasonal fruit panna cotta

≈

Raspberry and lemon tart

≈

Home-made ice creams and sorbets (2 scoops)

Cheese Course (Optional/£12.50 per person)

Americano or fresh mint tea

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SAMPLE SET MENUS

MENU B

£75 Per Person

Starter

Burrata with tomato concasse and fresh basil (V)

≈

Beef carpaccio with Parmigiano (30 months) white cow

≈

Grilled squid with garlic puree and chilli

Main course

Tonnarelli with clams and cherry tomatoes

≈

Lamb rump with caponatina

≈

Risotto with summer vegetables and lemon (V)

≈

Grilled chicken ballotine with courgette spaghetti and almonds

Dessert

Strawberry pavlova

≈

Chocolate Caprese cake with mascarpone Chantilly

≈

Iced seasonal parfait

Cheese Course (Optional/£12.50 per person)

Americano or fresh mint tea

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SAMPLE SET MENUS
MENU C
£95 Per Person

Canapes

(Choice of 2)

Potato blinis with crème fraiche and salmon

Bruschetta with tomatoes and basil

Pizzette with tomato sauce and mozzarella

Croutons with beef tartare

Starter

Burrata with summer truffle and rocket (V)

≈

Parmigiana with fried aubergine, tomato sauce, basil and parmesan (V)

≈

Pan fried scallops with Jerusalem artichoke puree and crispy San Daniele

≈

San Daniele with Zerbinati Melon

Main course

Beef fillet Rossini with spinach, truffle and croutons

≈

Ravioli with spinach and ricotta (V)

≈

Red mullet with roasted Italian peppers

≈

Baked veal ossobuco with saffron risotto "alla Milanese" and veal jus

Dessert

Choux bun with Chantilly cream and strawberries

≈

Tiramisu with mascarpone cream, Savoiardo sponge and coffee ganache

≈

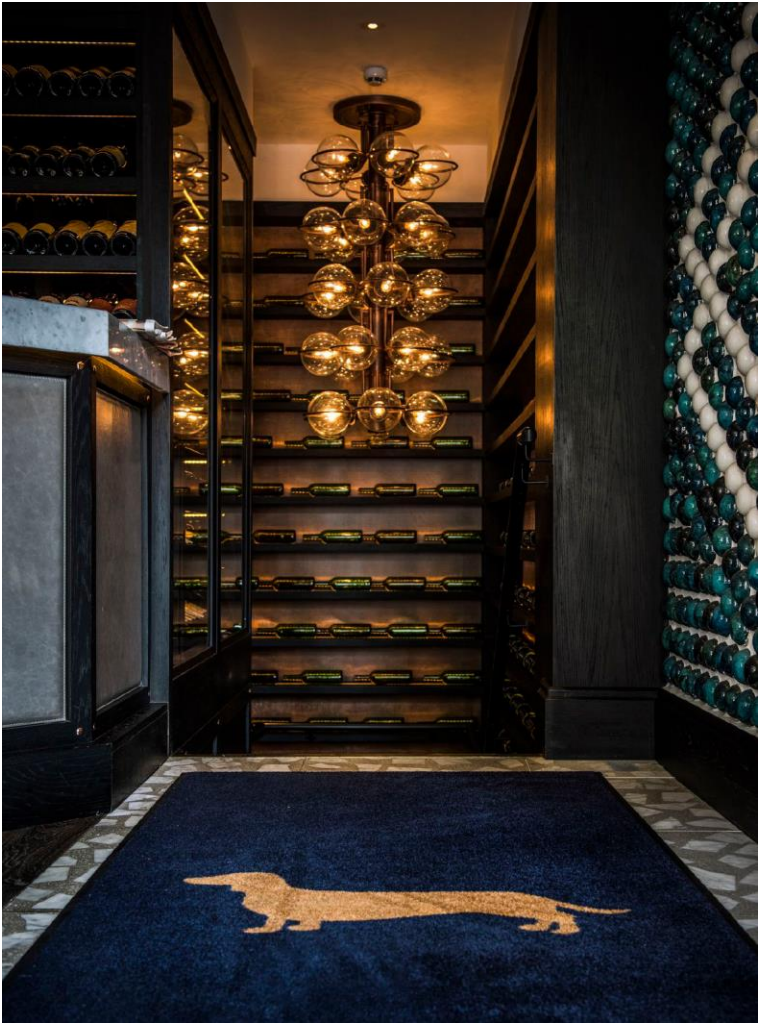
White chocolate mousse with strawberries and basil

Cheese Course

Americano or fresh mint tea



Baked veal ossobuco, saffron risotto "alla Milanese", veal jus.





Burrata from Puglia, Heritage tomato salad, basil pesto.

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HOURS

Tuesday to Saturday:

12:00 – 14:30 & 17:00 – 21:30

CONTACT

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reservations@margotrestaurant.com
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