



MARGOT



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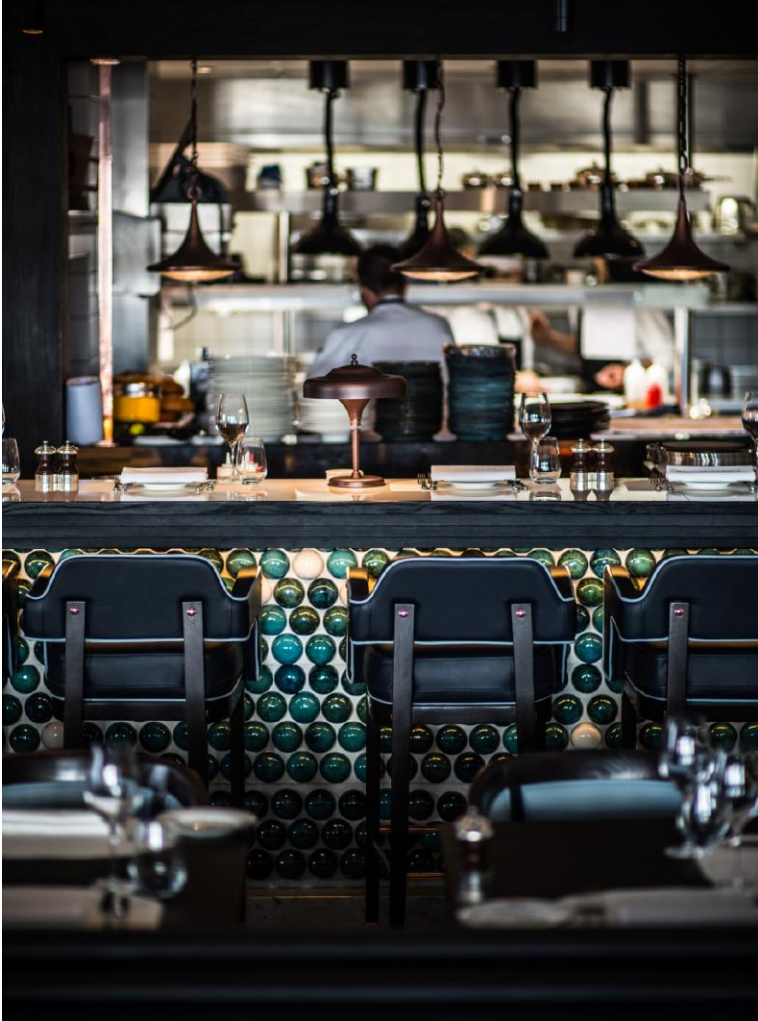
45 Great Queen Street, Covent Garden, London, WC2B 5AA  
+44 (0) 203 409 4777 | [www.margotrestaurant.com](http://www.margotrestaurant.com)

# MARGOT

## **THE RESTAURANT**

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





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## SAMPLE SET MENUS

### **MENU A**

£55 Per Person

#### **Starter**

*Citrus cured salmon with persimmon and zesty horseradish cream*

≈

*Vitello tonnato with heritage carrots and green beans*

≈

*Stracciatella with caponata (V)*

#### **Main course**

*Pumpkin risotto with fried sage and toasted parmesan (V)*

≈

*Filet of cod with hearty winter minestrone and borlotti beans*

≈

*Roasted chicken supreme with cacciatore sauce and cima di rapa*

#### **Dessert**

*Dark chocolate mousse with gianduja ganache*

≈

*Seasonal panna cotta*

≈

*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 toasted pine nuts, winter vegetables and Delica pumpkin (V)*

≈

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

≈

*Tuna crudo with creamy avocado, chilli, toasted poppy seeds and zesty lime drizzle*

≈

*Seafood risotto with lobster bisque*

#### **Main course**

*Wild mushroom tagliatelle (V)*

≈

*Slow-braised ox cheek in Barolo wine reduction with truffle mash potatoes and confit heritage carrots*

≈

*Filet of seabass with hispi cabbage and romesco sauce*

≈

*Stuffed turkey breast, winter vegetables with plum and red wine sauce*

#### **Dessert**

*Ricotta cheesecake with berry compote*

≈

*Chocolate choux bun with vanilla Chantilly cream and caramelized hazelnuts*

≈

*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 C**

£95 Per Person

#### **Canapes**

*(Choice of 2)*

*Potato blinis with crème fraiche and salmon*

*Arancini with wild mushrooms, aged parmesan and truffle essence*

*Beef tartare served on toast with a zesty caper relish*

#### **Starter**

*Caramelized roasted onion squash with creamy goat cheese and walnuts (V)*

≈

*Tuna and ricciola tartare with yellow tomato coulis, chilli and ginger dressing*

≈

*Sautéed scallops with cauliflower purée, crispy leeks and nduja*

≈

*Beef carpaccio with porcini mushrooms and black truffle*

#### **Main course**

*Beef Tournedos Rossini with Madeira sauce*

≈

*Wild mushroom risotto with truffle (V)*

≈

*Fillet of halibut with shellfish Bolognese, seaweed butter and crushed potatoes*

≈

*Stuffed turkey breast, winter vegetables with plum and red wine sauce*

#### **Dessert**

*Tiramisu with mascarpone cream, Savoiardo sponge and coffee ganache*

≈

*Black forest tart*

≈

*Ricotta cheesecake with berry compote*

≈

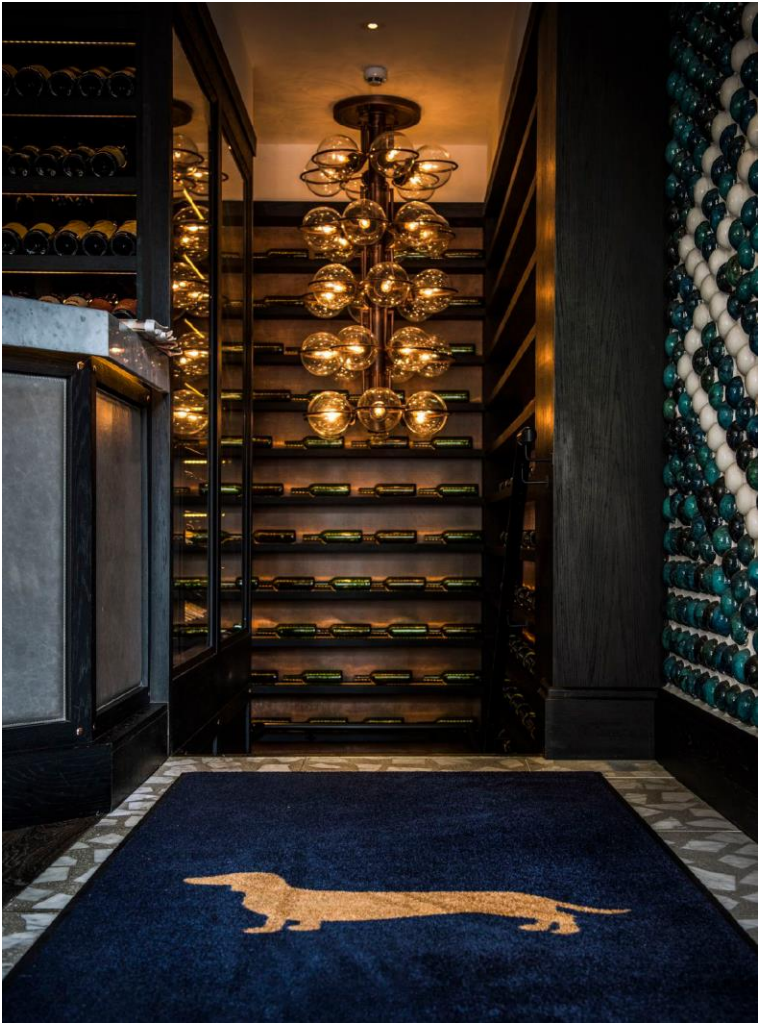
*Home-made ice creams and sorbets (2 scoops)*

#### **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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