

MARGOT

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À LA CARTE MENU

45 Great Queen Street, Covent Garden, London, WC2B 5AA
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MARGOT

DA DIVIDERE / TO SHARE

Cheese board (Buffalo Camembert, Pienza Nero, Occelli del Barolo)	15.50
Salumi board (San Daniele (30 months), Coppa sarda, Finocchiona)***	15.50
Focaccia Pugliese Focaccia with datterini tomatoes and olives	4.50

ANTIPASTI / STARTERS

Burrata con carpaccio di barbabietola Burrata with beetroot carpaccio and almond pesto (V)	16.50
Vitello tonnato Roast veal, tuna mayonnaise, baby carrots and green bean salad	16.00
Salmone agli agrumi Citrus cured salmon with persimmon and zesty horseradish cream	16.50
Capesante in padella Pan fried scallops with broad bean and pea puree, crunchy daikon	20.00
Parmigiana Parmigiana with fried aubergine, tomato sauce, mozzarella, basil and parmesan (V)	17.00
Carpaccio di manzo Beef carpaccio with rocket salad and parmesan	17.50
Zuppa di stagione Seasonal soup	14.00
Insalata di radicchio e pera Tardivo salad, poached Williams pear, goat cheese cream and walnuts (V)	16.00
Insalata di rucola e pomodorini Rocket salad with cherry tomatoes and parmesan (V)	9.50

PRIMI PIATTI / PASTA & RISOTTO DISHES

Tagliolini all' astice Native lobster tagliolini, bisque, datterini tomatoes and chilli *	38.50
Ravioli al granchio e zafferano Crab ravioli with mascarpone, saffron sauce and cherry tomatoes *	32.50
Tagliatelle con funghi Tagliatelle with seasonal mushrooms (V) <i>Add truffle – market price</i>	27.00
Rigatoni con ragù d'anatra Rigatoni with duck ragu and parmesan	28.00
Pappardelle con ragù di cinghiale Pappardelle with wild boar ragu and parmesan***	28.00
Tortelloni alla Norma Ricotta and aubergine tortelloni with cherry tomato sauce (V)	26.00
Risotto ai frutti di mare Seafood risotto with scallop, mussels and octopus *	32.50

*Dish might contain shells ** Unpasteurised *** Pork V-Vegetarian

Prices are inclusive of VAT. A discretionary service charge of 15% and a cover charge of £1 per person will be added to your bill.
No flash or intrusive photography.

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SECONDI PIATTI / MAIN COURSES

Vitello alla Milanese Veal Milanese with rocket and parmesan salad	45.00
Ossobuco Veal ossobuco with saffron risotto “alla Milanese”	36.00
Suprema di pollo Chicken supreme with creamy wild mushroom sauce and mashed potatoes	28.00
Filetto di manzo Beef fillet with Jerusalem artichoke puree and red wine jus	39.00
Sogliola con salsa di capperi e limone Lemon sole with caper and lemon butter sauce	38.00
Halibut grigliato Grilled halibut fillet with slow cooked leeks fonduta and romanesco	34.00
Fish of the day	Market Price

SIDES

Carote glassate Glazed carrots with toasted sesame and poppy seeds	6.50
Caponata Sauteed aubergine, courgette and pepper with pine nuts and golden raisins	7.00
Broccoletti con mandorle tostate Tenderstem broccoli with toasted almonds	6.50
Patate con rosmarino Potatoes with rosemary and garlic	6.50
Insalata di pomodori e scalogno Seasonal tomato salad with shallots	7.50
Rucola e Parmigiano Rocket salad with parmesan and balsamic vinegar	6.00
Verdure miste Sauteed seasonal greens	6.50

DESSERTS

Tiramisú Mascarpone cream, Savoiardo sponge and coffee ganache	10.00
Nocciola Bavarese Hazelnut mousse with caramel cremeaux and lemon gel	10.00
Panna cotta Seasonal fruit panna cotta	8.00
Mousse al cocco Coconut mousse with banana and passionfruit puree	9.50
Torta al cioccolato Chocolate cake with fior di latte ice cream and warm cocoa sauce	8.50
Millefoglie Mille-feuille with Diplomat cream and raspberry gel	9.00
Gelati e sorbetti Home-made ice creams and sorbets (2 scoops)	7.00
Formaggi Italiani Selection of Italian artisanal cheeses	14.50

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Please inform a member of staff of any allergies or intolerances. Gluten free options are available.

WIFI login: Margot Guest - Password: London2017