



MARGOT

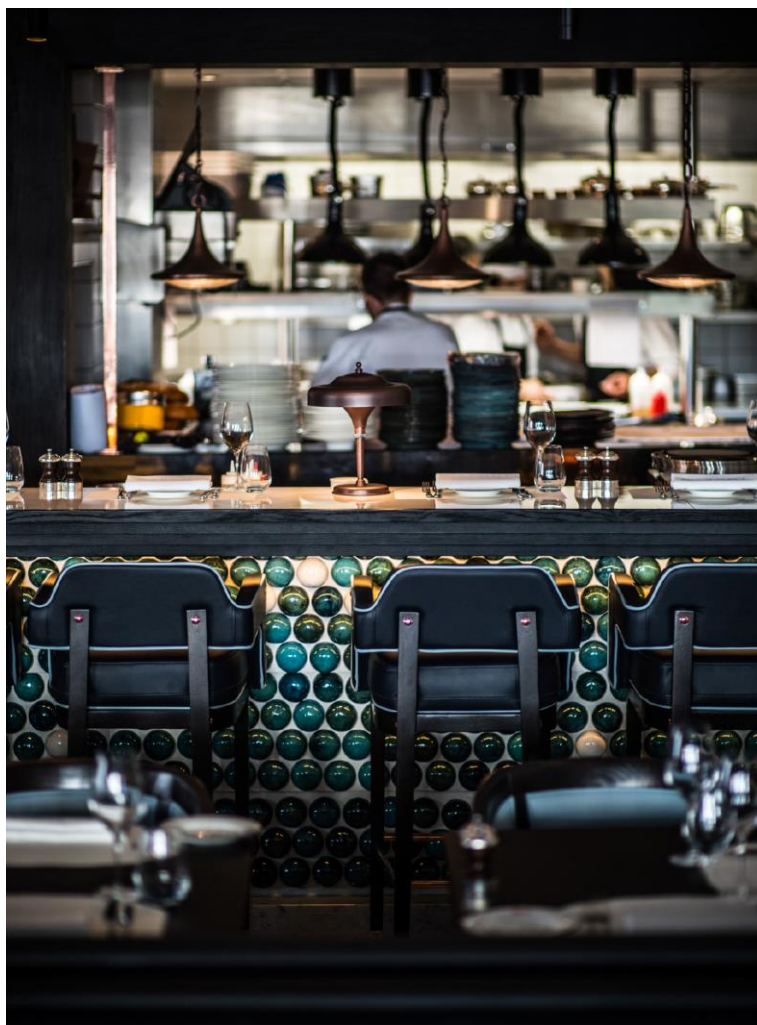
# MARGOT

## 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.

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## THE FOOD

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

Perennial favourites make regular appearances, but the daily specials and our continual search for the highest quality ingredients mean the menu is always evolving. Our breads and pastas are all made in-house, and our own brand organic olive oil adds a depth of flavour.

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

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

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## THE CLUB ROOM

The Club Room provides an intimate space for large parties and private dining. It is located on the lower ground floor and is available to book for private dining, meetings and events.

The room accommodates up to 32 guests seated.

The space features a combination of lush, deep green leather with polished brass and blackened steel metal work, all warmly accented by the deco inspired light fixtures and flooring made of three different types of marble in a bespoke design. The Club Room incorporates a small cocktail bar.

The overall feeling provides a timeless setting of simple elegance, fit for any occasion.

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## Sample Menu A

£55 per person

### Starter

*Sea bream tartare with fennel, basil and lime*

≈

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

≈

*Burrata with datterini tomatoes and fresh basil*

### Main course

*Pumpkin and amaretto ravioli with sage, butter and parmesan*

≈

*Cod with artichokes, potato sauce and lemon*

≈

*Braised lamb with potato mash, king oyster mushroom and gravy*

### Dessert

*Milk chocolate mousse, white chocolate cream, hazelnut praline and honeycomb*

≈

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

≈

*Apple and cinnamon tart with almond ice cream*

**Cheese Course (Optional/£12.50 per person)**

**Americano or fresh mint tea**



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## Sample Menu B

£75 per person

### Starter

*Roasted celeriac with pickled mushrooms and truffle dressing*

≈

*Seared scallops with cauliflower purée and nduja*

≈

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

### Main course

*Tonnarelli with crab, chili, spring onion, tomato and bergamot*

≈

*Baked veal ossobuco with saffron risotto “alla Milanese” and veal jus*

≈

*Pumpkin risotto with parmesan and almonds*

### Dessert

*Salted caramel semifreddo and gianduja cream*

≈

*Chocolate fondant with hazelnut ice cream*

≈

*Pear and vanilla panna cotta*

**Cheese Course (Optional/£12.50 per person)**

**Americano or fresh mint tea**

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## Sample Menu C

£95 per person

2 types of canapes

### Starter

*Beef carpaccio with artichokes, pecorino sardo and anchovy dressing*

≈

*Wild sea bass tartare with fennel, pollen and orange dressing*

≈

*Taleggio tart with pickled mushrooms and truffle*

### Main course

*Beef fillet Rossini with wild mushrooms, baby spinach and croutons*

≈

*Aged parmesan risotto with truffle*

≈

*Roasted turbot with tomatoes, capers and anchovies*

### Dessert

*Coffee soufflé with vanilla ice cream*

≈

*Almond and orange cake*

≈

*Dried fruit semifreddo*

### Cheese Course

Americano or fresh mint tea

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*Baked veal ossobuco, saffron risotto alla Milanese, veal jus*

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*Burrata from Puglia, heritage tomato salad, basil pesto*

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## OPENING HOURS

Tuesday to Saturday 12:00 – 14:30 & 17:30 – 21:30

## CONTACT

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