

MARGOT

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À LA CARTE MENU

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



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 fichi Burrata with caramelized figs and toasted hazelnuts (V)	16.50
Vitello tonnato Roast veal with tuna mayonnaise and salted capers	16.00
Salmone marinato Beetroot cured salmon with dill and crème fraiche dressing, heritage beetroot	16.50
Capesante in padella Sauteed scallops, celeriac puree with vanilla, ginger and lemongrass gel, nduja***	20.00
Parmigiana Baked aubergine, datterini tomato sauce, parmesan and basil coulis (V)	17.00
Carpaccio di manzo Beef carpaccio with rocket salad and parmesan	17.50
Zuppa di stagione Seasonal soup	14.00
Panna cotta al gorgonzola Gorgonzola and pear mousse with bitter leaves 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 and datterini tomatoes *	39.00
Ravioli al granchio e zafferano Crab ravioli with mascarpone, saffron sauce and cherry tomatoes *	34.00
Cavatelli con cozze e zucchine Cavatelli with mussels, courgette and datterini *	29.00
Agnolotti con tartufo e parmigiano Parmesan and truffle agnolotti with globe artichoke puree (V)	27.00
Strozzapreti con ragù di anatra Strozzapreti with Tuscan duck ragu	28.00
Pappardelle con ragù di cinghiale Pappardelle with wild boar ragu and parmesan ***	29.00
Risotto ai funghi Risotto with wild mushroom and parmesan crisps (V)	28.00

*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”	37.00
Suprema di pollo Chicken supreme with onion ‘assoluto’ and peperonata sauce	28.00
Filetto di manzo Beef fillet with spinach puree, salt baked turnips and mascarpone	40.00
Zuppa di pesce Cacciucco fish soup with black garlic gel and baby fennel	38.00
Halibut con cavolfiore viola Halibut with purple cauliflower, sea vegetables and grape sauce	36.00
Rana pescatrice con zucca Glazed monkfish with Delica pumpkin velouté and cavolo nero	34.00

SIDES

Zucchine e melanzane Grilled courgette and aubergine with salmoriglio	6.50
Broccoletti con mandorle tostate Tenderstem broccoli with lemon gel and toasted almonds	6.50
Patate con rosmarino Potatoes with rosemary and garlic	6.50
Insalata di pomodori e cipolle Seasonal tomato salad with pickled red onion	7.50
Rucola e Parmigiano Rocket salad with parmesan and balsamic vinegar	6.00
Verdure miste Sauteed seasonal greens	6.50

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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