

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 albicocche Burrata with apricot, pistachio and lovage pesto (V)	16.50
Vitello tonnato Roast veal with tuna mayonnaise and salted capers	16.00
Salmone marinato al pompelmo Cured salmon with wild fennel and grapefruit gel	16.50
Tartare di capesante Scallop tartare with strawberry and San Marzano tomato gazpacho	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 di caprino Goat cheese mousse with heritage beetroot, walnuts and balsamic gel (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
Tonnarelli con vongole e bottarga Tonnarelli with clams, yellow datterini sauce and bottarga *	32.50
Agnolotti con ricotta e borragine Borage and ricotta agnolotti with smoked butter and summer truffle (V)	27.00
Rigatoni con ragù di coniglio Rigatoni with rabbit ragu, broad beans and tarragon oil	28.00
Pappardelle con ragù di cinghiale Pappardelle with wild boar ragu and parmesan***	29.00
Bottoni con tuorlo e guanciale Bottoni with pecorino, egg yolk, guanciale and crackling***	26.00
Risotto all'aglio orsino Wild garlic risotto with morel mushrooms (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 peas, girolles and parsley foam	28.00
Filetto di manzo Beef fillet with Tropea onion, potato cake and chive jus	39.00
Branzino con cozze e zucchini Wild seabass with mussels, zucchini scales and spring broth	38.00
Halibut con burro alle alghe Halibut in seaweed butter with cauliflower and raisin gel	36.00
Trota di mare Poached sea trout, langoustine tartare and tomato beurre blanc	32.00

SIDES

Carote con burro al caffè Glazed carrots with coffee butter and toasted seeds	6.50
Broccoletti con mandorle tostate Tenderstem broccoli with lemon gel and toasted almonds	6.50
Patate con rosmarino Jersey royal 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 Sautéed 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