

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

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| 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 | 4.75 |

ANTIPASTI / STARTERS

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| 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 Cured salmon with dill ice cream, pickled cucumber, celery and green apple gel | 17.50 |
| Capesante in padella Sauteed scallops, Jerusalem artichoke, chestnuts and quince | 21.00 |
| Parmigiana Baked aubergine, datterini tomato sauce, parmesan and basil coulis (V) | 16.50 |
| Carpaccio di manzo Beef carpaccio with bone marrow butter, spiky artichoke and parmesan salad | 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

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| 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 |
| Gnocchi di patate Potato gnocchi with cime di rapa, stracciatella, red prawns and taralli crumbs | 29.00 |
| Tortelli di zucca Pumpkin tortelli with brown butter, sage, coffee and amaretti (V) | 27.00 |
| Strozzapreti con ragú di anatra Strozzapreti with Tuscan duck ragu | 28.00 |
| Pappardelle con ragú di cinghiale Pappardelle with wild boar ragu and parmesan*** | 29.00 |
| Risotto ai funghi Risotto with wild mushroom and parmesan crisps (V) Add truffle market price/g | 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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MARGOT

SECONDI PIATTI / MAIN COURSES

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|---|--------------|
| Vitello alla Milanese Veal Milanese with rocket and parmesan salad | 45.00 |
| Ossobuco Veal ossobuco with saffron risotto “alla Milanese” | 39.00 |
| Petto d’anatra Duck breast with beetroots, pickled blackberry, honey and lavender glaze | 32.50 |
| Filetto di manzo 6 oz beef fillet with spinach puree, salt baked turnips and mascarpone | 40.00 |
| Gallinella di mare Fillet of gurnard with aubergine caviar, tomato pesto and mussels * | 32.00 |
| 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 |
| Special of the day | Market price |

SIDES

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| Cicoria ‘ripassata’ Sauteed ‘catalogna’ with broad bean puree, chilli and garlic | 7.00 |
| 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 | 6.50 |
| Pastinaca e carote glassate Roasted parsnips and carrots glazed with honey and mustard | 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