

SET MENU

2 COURSES | £39

3 COURSES | £43

TUE-SAT
12:00 - 14:30
17:00-18:30

STARTER

Zuppa di stagione

Seasonal soup

or

Calamari e scamorza

Stuffed squid with sauteed spinach and scamorza sauce

or

Battuta al coltello

Aged beef tartare, smoked yolk and pickled mushrooms

or

Insalata di quinoa

Quinoa salad with mixed leaves, pomegranate, nuts
and grilled peaches (V)

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.*

www.margotrestaurant.com

MARGOT

MAIN COURSE

Polletto alla griglia

Grilled baby chicken with lemon and seasonal salad

or

Merluzzo e piselli

Fillet of cod with pea and onion stew, pea puree

or

Risotto ai frutti di mare

Seafood risotto with bisque, tiger prawns and mussels

or

Rigatoni alla Norma

Rigatoni with tomato and aubergine sauce
mint, crispy aubergine (V)

DESSERT

Crostatina al mascarpone e limoncello

Tartlet with limoncello sponge and mascarpone ganache

or

Finanziera al cappuccino

Coffee cake with cappuccino cream and cocoa dust

or

Gelati e sorbetti

Home-made ice creams and sorbets (2 scoops)

