

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

Insalata di polpo

Warm octopus salad, potatoes, sun dried tomato and parsley

or

Terrina d'anatra

Duck terrine with prunes and brioche

or

Puntarelle e acciughe

Puntarelle salad with olives, anchovies and
buffalo mozzarella foam

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

Suprema di pollo

Chicken supreme with red wine jus and peperonata sauce

or

Filetto di merluzzo

Fillet of cod with charred leeks, clementine, citrus butter sauce

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

Tartelletta con cremoso al cioccolato

Cocoa tarte, chocolate cremaux, orange gel and Grand Marnier

or

Torta tatin di mele

Apple tatin cake with vanilla custard

or

Gelati e sorbetti

Home-made ice creams and sorbets (2 scoops)

