

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 cavolo

Cabbage and tardivo chicory salad
with potatoes, croutons and mustard dressing

or

Tartare di orata

Seabream tartare with blood orange and shaved fennel

MARGOT

MAIN COURSE

Suprema di pollo

Roasted chicken supreme with cacciatora sauce

or

Merluzzo scottato

Fillet of cod with chickpea velouté and roasted tomatoes

or

Risotto agli asparagi

Asparagus risotto with toasted hazelnuts (V)

DESSERT

Plumcake allo yogurt con lamponi

Butter sponge cake with yoghurt ganache and raspberries

or

Torta finanziere al caffè

Coffee financier with mascarpone cream

or

Gelati e sorbetti

Home-made ice creams and sorbets (2 scoops)

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

