

SET MENU

2 COURSES | £25

3 COURSES | £29

MON-SAT

12:00 - 18:30

21:30 - 23:00

SUN

12:00 - 18:30

21:00 - 22:00

STARTER

Zuppa di ceci

Chickpea soup

or

Insalata di quinoa

Quinoa salad with purple potatoes, fennel, pomegranate
and wholegrain mustard dressing

or

Carpaccio di agnello alle erbe

Herb crusted lamb carpaccio with dried figs
Pecorino Romano and crispy parsnips

or

Tartare di salmone piccante

Spicy salmon tartare with cucumber, chilly, dill
lemon oil and quail egg

Prices are inclusive of 20% VAT.

*A discretionary service charge of 13.5% and a cover charge of £1 per
person will be added to your bill.*

www.margotrestaurant.com

MARGOT

MAIN COURSE

Tagliatelle al pesto di noci e carciofi

Tagliatelle with artichokes and walnut pesto

or

Risotto al pomodoro e caprino

Risotto with tomato and goat's cheese

or

Filetto di orata all'acqua pazza

Grilled Seabream "acqua pazza" style

or

Petto di faraona arrosto

Roasted Guinea fowl breast with white onion puree
and crispy Parma ham

DESSERT

Rabarbaro affogato

Poached rhubarb, Fromage Blanc sorbet
lemongrass crumble and baby basil

or

Tiramisú

Mascarpone cream, Savoyard biscuit, coffee ganache
caramelized cocoa nibs

or

Selezione di gelati e sorbetti

Selection of home-made ice creams and sorbets

or

Selezione di formaggi Italiani

Selection of 3 Italian artisanal cheeses

