

# m a r g a u x

£ 3 5 / P e r s o n

## S T A R T E R

### ROASTED BUTTERNUT SQUASH VELOUTE

sesame oil, roasted pumkin seeds, croutons

### CITRUS MARINATED SALMON

yogurt, avocado, white miso dressing

### HOUSE-MADE PORK TERRINE

white grape reduction, baby spinach leaves, raisins

## M A I N C O U R S E

### ROASTED SEABREAM

potato confit, courgette, lemongrass pistachio

### CHARGRILLED CHICKEN

sautéed baby gem, mustard-lemon vinaigrette

### MARGAUX BEEF BOURGUIGNON

creamy polenta

### S I D E S (choice of one side dish)

baby vegetables , green beans , roasted charlotte potatoes , rocket and tomato salad

## D E S S E R T

### PASSION FRUIT CHEESECAKE

fruit coulis

### CARAMELISED APPLE TART

cinnamon ice cream, orange zest

### SORBET

Selection of home made fruit sorbet

Our food is prepared in an environment where nuts and shellfish are present.  
Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill