

M A R G O U X

— SMALL PLATES / NIBBLES —

MARINATED OLIVES & CRISP BREADS (VE) • £4

MIXED SMOKED NUTS • £4

WARM BREAD, OLIVE OIL & BALSAMIC (GF*) • £4

ROAST BEEF & CAULIFLOWER CHEESE CROQUETTES,
TRUFFLE AIOLI (GF) • £5.50

SALT & PEPPER SQUID, HARISSA MAYONNAISE (GF) • £6.50

CURED MEAT, PICKLES & CRACKLING (GF) • £6

CRAB ON TOAST, FENNEL & APPLE • £8

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SHARING BOARD

£7 PER PERSON

Roasted Carrot Hummus, Chargrilled Bread, Olives,
Feta & Marinated Vegetables, Crispbreads

ADD ANY OF THE FOLLOWING:

Roast Beef & Cauliflower Cheese Croquettes - £2.50
Crispy Squid - £3.00 • Cured Meats - £3.00

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— SIDES —

SKIN-ON FRIES • HOUSE SALAD • KIMCHI • CRISPY DUCK FAT POTATO
& BÉARNAISE

ALL £4

**Please advise a member of staff if you have any allergies.*

MEAT

SLOW ROAST CORN FED DUCK LEG • £16.50

Celeriac & Apple Slaw, Duck Fat Potato Rosti, Duck Gravy

BRAISED PORK BELLY • £18

Steamed & Crispy Greens, Thai Green Sauce, Fennel & New Potato Salad

LAMB SHOULDER RAGU • £16.50

Tagliatelle, Garlic, Parsley & Lemon Bread Crumbs, Parmesan

STEAK

*Cooked with Beef Dripping & Smoked Salt, Served with Skin-On Fries,
Watercress & Shallot Salad*

80Z RUMP STEAK (GF) • £22

80Z RIBEYE STEAK (GF) • £25

60Z FILLET STEAK (GF) • £27

RIB OF BEEF FOR 2 • £70

(PRE-ORDER ON BOOKING ONLY)

Skin-On Fries, Watercress, BBQ Onions, Tomato & Parmesan Salad,
Choice of 2 Sauces

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ADD ANY OF THE FOLLOWING:

Peppercorn Sauce, Confit Garlic Butter, Beef Dripping Béarnaise,
Chimichurri (ALL GF) • ALL £2

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BURGERS

*All Served in a Clotted Cream & Onion Seed Bun
with Skin-On Fries*

AGED STEAK BURGER (GF) • £15

Sticky Shredded Beef, Pickle, Truffle Mayo & Parmesan

CRISPY CONFIT LAMB BURGER • £16

Feta, Mint & Sweet Green Chilli Yoghurt, Kimchi

CORNFLAKE, CHICKPEA & COURGETTE BURGER (GF, VE) • £14

Harissa Mayonnaise, Vegan Bun

FISH

WHOLE ROASTED MONKISH TAIL (GF) • £17.50

Garlic Butter, Tomato & Fennel Salad, Skin-On Fries

MARKET FISH OF THE DAY (GF) • £18

Mussel & Cider Sauce, Peas, Crème Fraiche, BBQ Leeks, New Potatoes

SEAFOOD TAGLIATELLE • £15

Tomato, Chilli, Fennel & Lemon

LOCAL STEAMED MUSSELS • £15

Served with Skin-On Fries & Warm Bread

Shallot, White Wine, Garlic & Cream

OR

Thai Green

VEGAN

TOMATO, OLIVE & CAPER LINGUINE • £12

With Chimichurri Dressing

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SOMETHING SWEET

CHOCOLATE GANACHE (GF) • £5

Caramel, Chocolate Crumble, Popcorn

LEMON CURD (GF, VE*) • £5

Raspberries, Vanilla Cream & Meringue

STRAWBERRIES (GF, VE*) • £5

Clotted Cream, Pistachio & Honeycomb

THREE LOCAL CHEESES (GF*) • £7

Artisan Crackers, Apricot & Rasin Chutney

DIGESTIF

ESPRESSO MARTINI • £8.50

Vodka, Espresso Coffee, Coffee Liqueur

FRENCH MARTINI • £8.50

Vodka, Chambord, Pineapple Juice

APPLE PIE SPRITZ • £8

Apple Pie Moonshine, Prosecco, Lemon

AMARETTO SOUR • £8

Amaretto, Lemon, Egg White

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