

# M A R G O U X

Main Course - £18.50 2 courses - £26.50 3 courses - £34.50

## --- Aperitifs ---

*A great way to start your meal*

### St Germain Royal

St Germain Elderflower – Champagne £12.00

### Negroni

Bulldog Gin – Campari – Sweet Vermouth £9.00

### Aperol Spritz

Aperol – Prosecco – Soda £8.00

## --- Snacks & Nibbles ---

Charred bread, rapeseed & balsamic (DF, GF\*) £4 // Cured meats (GF, DF) £6 // Marinated olives GF, DF, VE) £4

## --- To Start ---

### Vulscombe goat's cheese (GF\*)

Char grilled Heritage tomatoes / toasted sunflower seeds  
*(VE\* - heritage tomato brochette / broad beans / hummus)*

### Chilled pea soup (DF\*, GF\*)

Crème fraiche / chives / white crab / warm bread  
*(VE\* chilled pea soup / mint / almonds)*

### Salt & pepper squid (GF, DF)

Saffron mayonnaise / sesame seeds

### Glazed pork belly (DF, GF\*)

Onion pickle / crispy onion / burger mustard mayonnaise

### Slow cooked beef short rib on toast (GF\* DF\*)

House pickles / truffle mayonnaise

## --- Main ---

### Fillet steak (DF\*, GF\*) + £10 supplement

Watercress, Parmesan & shallot salad / skin on fries / peppercorn sauce

### Roasted monkfish tail (GF, DF\*)

Chargrilled broccoli / spring onions / kimchi hollandaise

### Devon duck breast (DF\*, GF)

Thyme hash brown / pea & onion ragu / BBQ gem lettuce

### Squash ravioli (VE\*)

Roasted courgettes / peas / broad beans / salsa Verde / almonds / Parmesan

### Roast cod (DF\*, GF)

Steamed mussels / leeks / samphire / shoestring potato / cider butter sauce

### Lamb Rump (GF, DF\*)

Salsa Verde / white beans / courgette/ feta /wild mushrooms  
*(V\* - substitute lamb for BBQ halloumi)*

## “To Share”

### Treacle marinated chateaubriand 500g

Truffle & Parmesan skin on fries / watercress & shallot salad / onion rings / sticky beef roasted bone marrow / peppercorn sauce £70.00  
*(Include in set menu for £15.00 supplement per person)*

### Margoux high tea for two £60

Plain scones, Devon clotted cream & jam, with a selection of handmade sweet and savoury treats, served with a bottle of prosecco items on the high tea change daily, please let us know if you have any allergies

**This is a pre order on booking item for Friday & Saturday lunch only (Please quote high tea upon booking)**

## --- Sides ---

Skin on fries £4 // Skin on fries, Parmesan & truffle mayonnaise £6 // Buttered new potatoes £4

Heritage tomato salad £5 // Roasted courgettes, mint, lemon & feta £6

## --- Desserts ---

### Lemon, lime leaf & basil posset (GF)

Raspberries / crumble

### Strawberry tartlet

White chocolate & strawberry ganache / strawberry sorbet  
*(VE\* strawberry sorbet / poached strawberries / mint / meringue / pistachio)*

### Chocolate terrine (GF)

Crème fraiche / boozy cherries / pistachio

### Cheese selection

3 cheeses, crackers / pickled & caramelised walnuts

### Selection of ice creams or sorbets (GF, DF\*, VE\*)

### The Margoux Way

Patron XO / Grey Goose vodka / espresso

## --- Dessert Wine & Port ---

	<u>75ml</u>	<u>Bottle</u>
<b>Berton Botrytis Semillon, Riverina, Australia</b>	£8.00	£38.00 (350ml)
Pear – Apple – Honey		
<b>Elysium Black Muscat, California, USA</b>	£8.00	£38.00 (350ml)
Velvety – Cherry – Strawberry		
<b>Taylor's LBV Port, Douro, Portugal</b>	£6.50	£62.00
Rich – Black Fruit – Spice		
<b>Taylor's 10 Year Old Tawny, Douro, Portugal</b>	£8.50	£80.00
Ripe Berries – Nutty – Chocolate		

White Wine

125ml 175ml Bottle

**Crisp & Dry Whites**

<b>Espeto, Verdejo – Castilla, Spain</b> Fresh – Crisp – Fragrant	£4.00	£5.50	£20.00
<b>Bivio, Pinot Grigio – Veneto, Italy</b> Green Apple – Ripe Pear - Fresh	£5.00	£6.50	£26.00
<b>Picpoul De Pinet – Languedoc, France</b> Dry – Crisp Apple – Mineral	£5.50	£7.50	£30.00
<b>Vina Nora, Albarino – Rias Baixas, Spain</b> Fresh – Mineral - Saline	£7.50	£10.50	£42.00

**Aromatic & Fruity Whites**

<b>Lanark Lane, Sauvignon Blanc – Marlborough, NZ</b> Stone Fruit – Aromatic – Fresh Acidity	£6.00	£8.50	£33.00
<b>Dr Loosen Riesling – Mosel, Germany</b> Light – Fresh - Peach	£6.50	£9.00	£36.00
<b>Lyme Bay Sandbar Bacchus – Devon, England</b> Gooseberry – Nettle – Lemon	£7.50	£10.50	£42.00

**Richer & Flavoursome Whites**

<b>Stablemate, Chardonnay – Western Cape, SA</b> Apple – Creamy – Peel	£4.50	£6.00	£24.00
<b>Chablis 1er Cru la Foret – Burgundy, France</b> Earthy – Oak – Buttery			£65.00

Rose Wine & Sparkling

125ml 175ml Bottle

<b>Folonari, Pinot Grigio Rose – Lombardia, Italy</b> Off Dry – Easy Drinking – Berries	£4.00	£5.50	£20.00
<b>Chateau Cavalier Provence – Provence, France</b> Dry – Peach – Floral	£6.50	£9.50	£35.00
<b>Mano Di Flori Prosecco – Veneto, Italy</b> Clean – Fresh – Ripe	£6.00		£30.00
<b>Di Maria Rosato Prosecco – Veneto, Italy</b> Red Berries – Crisp - Refreshing	£7.00		£35.00

Red Wines

125ml 175ml Bottle

**Light Soft Reds**

<b>Espeto, Tempranillo – Castilla, Spain</b> Fruity – Easy Drinking – Strawberry	£4.00	£5.50	£20.00
<b>Roaring Meg, Pinot Noir – Central Otago, NZ</b> Red Fruit – Sweet Spice – Raspberry	£8.50	£12.00	£48.00

**Ripe Medium-Bodied Reds**

<b>Stablemate, Merlot – Western Cape, SA</b> Cedar – Blackberries – Herbaceous	£4.50	£6.00	£25.00
<b>Quinta do Casal, Touriga – Santarém, Portugal</b> Black Fruits – Peppery – Ripe Tannins	£5.00	£6.50	£27.00
<b>Scotto Old Vine Zinfandel – California, USA</b> Plum – Vanilla – Red Berries	£6.50	£9.00	£35.00
<b>Domaine Roche Audran, Cote Du Rhone – France</b> Silky – Cherry – Blackcurrant	£7.00	£9.50	£37.00
<b>Zenato, Valpolicella Superiore – Veneto, Italy</b> Velvety – Dark Fruits – Smooth	£7.50	£10.50	£42.00

**Heavier Structured Reds**

<b>Vineyards Selection, Malbec – Mendoza, Argen</b> Black Cherry – Tobacco – Cocoa	£6.00	£8.50	£32.00
<b>Chateau Siran, Margaux – Bordeaux, France</b> Smooth – Complex – Spicy			£100.00

Champagne

125ml Bottle Magnum

<b>Taittinger Brut – Champagne, France</b> Brioche – Elegant – Fresh	£12.50	£70.00	
<b>Taittinger Rose Brut – Champagne, France</b> Red Fruit – Lively – Fresh		£80.00	
<b>Veuve Clicquot – Champagne, France</b> Biscuity – Apple – Crisp		£95.00	£180.00
<b>Dom Perignon – Champagne, France</b> Fresh Acidity – Minerality – Vibrant		£225.00	
<b>Louis Roederer, Cristal – Champagne, France</b> White Fruit – Citrusy – Freshness		£350.00	
<b>Ace of Spades – Champagne, France</b> Richness – Intensity – Length		£420.00	

**Cocktails****Beer & Cider**

Half Pint

**Spirits***Double up for £2 extra // Add £2 for a mixer*

<b>Pornstar</b> Eristoff Vodka – Passoa – Pineapple	£9.00	Peroni 5.1%	£2.80	£5.50	<b>Vodka</b>	
<b>Cuban Mojito</b> Bacardi Rum – Mint – Lime	£8.50	Corona 4.6%	£2.80	£5.50	Eristoff	£3.00
<b>Negroni</b> Bulldog Gin – Campari – Sweet Vermouth	£9.00	Camden Pale 4%	£2.60	£5.00	Grey Goose	£5.00
<b>Clover Club</b> Bombay Gin – Raspberry – Sweet Vermouth	£9.00	Orchard Pig Cider 4.5%	£2.60	£5.00	(Original, Pear, Citron, Orange)	
<b>Margarita</b> Patron Anejo – Lime – Cointreau	£9.50				<b>Rum</b>	
<b>Sours (Ask for spirits)</b> Spirit – Lemon – Egg White	£8.00	Bottle Corona 4.5%		£4.00	Bacardi	£3.50
<b>The Margoux Way</b> Grey Goose – Patron XO - Espresso	£10.00	Berries Annings Cider 4%		£5.00	(White, Spiced, Dark, Coconut)	
<b>English Garden (Ask as jug)</b> Gin – St Germain Elderflower – Apple	£8.50	Elderflower Annings Cider 4%		£5.00	Kraken Spiced Rum	£4.00
<b>Bramble Moscow Mule</b> Eristoff Vodka – Ginger Beer – Berries	£9.00	Pineapple Annings Cider 4%		£5.00	<b>Tequila</b>	
<i>Let us know if your favourite isn't on the menu, we will try our best to make it!</i>					Patron	£5.00
		<b>Soft &amp; Hot Drinks</b>			(Café XO, Silver, Anejo)	
		Coke		£3.00	<b>Gin</b>	
		Diet Coke		£3.00	Bombay (Citrus)	£3.50
		Lemonade		£3.00	Star of Bombay (Floral)	£4.50
		Fruit Juice		£3.50	Bulldog (Floral)	£3.50
		(Orange, Pineapple, Apple or Cranberry)			Hendricks (Spiced)	£4.00
		Still Water 330ml		£2.00	Plymouth (Citrus)	£4.50
		Sparkling Water 330ml		£2.00	Mermaid (Citrus)	£4.00
		Tonic Water		£2.00	Tarquins (Floral)	
		(Tonic, Light, Elderflower or Cucumber)			Bosford Rose (Fruity)	£3.50
		Double Espresso		£2.50	Mermaid Pink (Citrus)	£4.50
		Americano		£2.80	Tarquins Rhubarb & Raspberry (Fruity)	£4.00
		Flat White		£3.10	<b>Whiskey</b>	
		Latte		£3.10	Jack Daniels – Bourbon	£3.50
		Cappuchino		£3.10	Wild Turkey 101 - Bourbon	£4.00
		Iced Coffee		£3.50	Jameson's – Irish	£3.50
		Tea		£2.50	Glenlivet – Single Malt	£5.00
		Hot Chocolate		£3.10	Nikka from the Barrel - Japanese	£6.00