

M A R G O U X

--- Aperitifs ---

A great way to start your meal

French 75

Mermaid Pink – Champagne – Lemon
£14.50

Negroni

Bulldog Gin – Campari – Sweet Vermouth
£9.00

Aperol Spritz

Aperol – Prosecco – Soda
£8.00

--- Snacks & Nibbles ---

Charred Torbay Bread Shed sourdough, oil & balsamic (VE/GF*) £4 // House heritage potato crisps (GF/VE) £6 // Harissa olives (GF/VE) £4

--- To Start ---

Cured meats £8 (V*/VE*)

Hummus / House pickles / Garlic flatbread

Crispy squid £8 (GF/DF)

Kimchi mayonnaise

Confit onion tart £8.50 (V*)

Parmesan / Sticky beef / Rarebit / Watercress

Thai squash soup £7 (GF*/VE)

Crispy chilli / Spring onion & sesame / Sourdough

Salt baked beets £7.50 (VE/GF)

Cashew cream / Fried kale / Pomegranate

--- Main ---

Free range crown cooked chicken breast £17 (GF/DF*)

Crispy Parmesan polenta / Roast chicken butter sauce / Kale & smoked bacon

Crispy Parmesan polenta £15 (V/VE*/GF)

Walnut Verde / Jerusalem artichoke / Kale

Roast Hake £18 (GF/DF*)

Satay / BBQ octopus / Fennel / Carrots / Lime

Pot roast cauliflower £15 (VE/GF*)

Curried chickpeas / Coconut & lime yoghurt / Rye flatbread

--- Steaks ---

All of our steaks are Angus beef from Ashcombe Farm and aged for a minimum of 28 days

“To Share”

Chateaubriand 500g £70 or Porterhouse 1kg £85

Margoux fries / Cauliflower cheese / Watercress salad / Onion rings / Choice of sauce

Ribeye 300g £33

Fries / Watercress salad / Choice of sauce

Fillet 200g £30

Fries / Watercress salad / Choice of sauce

Steak sauces – Bone marrow peppercorn / Walnut Verde / Beef fat bearnaise

Add to your steak

Parmesan fries £6 (GF/DF*)

Truffle mayonnaise

Fried duck egg £2 (GF/DF*)

Onion rings £4 (GF/DF)

Chargrilled Tenderstem broccoli £4 (GF/DF*)

Smoked garlic butter

--- Sides ---

Skin on fries £4 (GF/DF)

Cauliflower cheese to share £8 (GF)

Chicken skin & beef dripping crumb

Margoux fries to share £8 (GF*/DF*)

Sticky beef / Parmesan / Truffle mayo

Beef dripping carrots £4 (GF/DF*)

Béarnaise

--- Desserts ---

Salted caramel fondant £9 – *Allow 15 minutes cooking time*

Caramelised banana / Vanilla ice cream

Blackberry parfait £8.50 (GF*)

White chocolate mousse / Poached pear / Granola

VE* Poached pear / Blackberry sorbet / Poached blackberries / Candied walnuts

Millionaires tart £8.50

Chocolate tart / Shortbread crumble / Dulce de leche / Chocolate sorbet

Sweet treats £6

Fudge / Macaroons

Cheese selection £10 (GF*)

3 local cheeses / Crackers / Quince / Walnuts

Vanilla ice cream £7 (GF)

Honeycomb / Popping candy / Chocolate sauce / Pedro Ximenez raisins

--- Digestifs ---

Lemon Sherbet

Limoncello – Vodka – Dry Vermouth

£9.00

Tiramisu (Vegan)

Amaretto – Cashew Milk – Kahlua – Mozart

£10.00

The Margoux Way

Grey Goose Vodka – Patron XO – Espresso

£10.00

Margoux High Tea for 2 £70

Plain scones, Devon clotted cream & jam, with a selection of handmade sweet and savoury treats with a bottle of Della Vite Prosecco

This is a pre order on booking for lunch only item (please quote “High Tea” upon booking)

Items on the cream tea change daily, please let us know if you have any allergies

--- White Wine ---

	125ml	175ml	Bottle
Crisp & Dry Whites			
Espeto, Verdejo – Castilla, Spain Fresh – Crisp – Fragrant	£4.00	£5.50	£22.00
Bivio, Pinot Grigio – Veneto, Italy Green Apple – Ripe Pear - Fresh	£5.00	£7.00	£28.00
Picpoul De Pinet – Languedoc, France Dry – Crisp Apple – Mineral	£6.00	£8.00	£32.00

Aromatic & Fruity Whites

Lanark Lane, Sauvignon – Marlborough, NZ Stone Fruit – Aromatic – Fresh Acidity	£6.50	£8.50	£34.00
Lyme Bay Bacchus – Devon, England Gooseberry – Nettle – Lemon	£7.50	£10.50	£42.00

Richer & Flavoursome Whites

Stablemate, Chardonnay – South Africa Apple – Creamy – Peel	£4.50	£6.50	£26.00
Chablis 1er Cru la Foret – Burgundy, France Earthy – Oak – Buttery	£12.50	£16.50	£66.00

--- Rose Wine ---

	125ml	175ml	Bottle
Folonari, Pinot Grigio – Lombardia, Italy Off Dry – Easy Drinking – Berries	£4.50	£6.00	£24.00
Les Terrasses D’Ardeche – Rhone, France Dry – Floral – Crisp	£5.00	£7.00	£28.00

--- Red Wines ---

	125ml	175ml	Bottle
Light Soft Reds			
Espeto, Tempranillo – Castilla, Spain Fruity – Easy Drinking – Strawberry	£4.00	£5.50	£22.00
Roaring Meg, Pinot Noir – Central Otago, NZ Red Fruit – Sweet Spice – Raspberry	£8.50	£12.00	£48.00

Ripe Medium-Bodied Reds

Saint Hilaire, Merlot – Languedoc, France Cedar – Blackberries – Herbaceous	£5.00	£6.50	£26.00
Scotto Old Vine Zinfandel – California, USA Plum – Vanilla – Red Berries	£6.50	£9.00	£36.00
Domaine Roche, Cote Du Rhone – France Silky – Cherry – Blackcurrant	£7.00	£9.50	£38.00

Heavier Structured Reds

Susana Balbo, Malbec – Mendoza, Argentina Black Cherry – Tobacco – Cocoa	£6.00	£8.50	£32.00
Sichel, Margaux – Bordeaux, France Smooth – Complex – Spicy	£13.00	£17.00	£70.00

--- Sparkling & Champagne ---

	125ml	Bottle	Magnum
Della Vite D.O.C, Prosecco – Veneto, Italy Crisp – Green Apple – Citrus	£6.50	£35.00	
Taittinger Brut– Champagne, France Brioche – Elegant – Fresh	£13.50	£75.00	
Taittinger Rose Brut – Champagne, France Red Fruit – Lively – Fresh		£85.00	
Veuve Clicquot – Champagne, France Biscuity – Apple – Crisp		£95.00	£180.00
Dom Perignon – Champagne, France Fresh Acidity – Minerality – Vibrant		£250.00	
Louis Roederer, Cristal – Champagne, France White Fruit – Citrusy – Freshness		£350.00	
Ace of Spades – Champagne, France Richness – Intensity – Length		£450.00	

--- Dessert Wine & Port ---

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

--- Beer & Cider ---

	Half	Pint
Peroni 5.1%	£2.80	£5.50
Corona 4.6%	£2.80	£5.50
Camden Pale 4%	£2.60	£5.00
Orchard Cider 4.5%	£2.60	£5.00
Bottle		
Otter Ale 4.5%	£4.50	
Corona 4.5%	£4.00	
Berries Annings Cider 4%	£5.00	
Elderflower Annings Cider 4%	£5.00	
Pineapple Annings Cider 4%	£5.00	

--- Soft & Low Alcohol ---

Coke	£3.00
Diet Coke	£3.00
Lemonade	£3.00
Coke Bottle 200ml	£3.00
Diet Coke Bottle 200ml	£3.00
Coke Zero Bottle 200ml	£3.00
Lemonade Bottle 200ml	£3.00
Appetizer Bottle 200ml	£3.00
Ginger Beer	£3.00
Ginger Ale	£3.00
Orange Juice	£3.50
Pineapple Juice	£3.50
Apple Juice	£3.50
Cranberry Juice	£3.50
Big Tom	£3.00
Orange Fruit Shoot	£2.50
Blackcurrant Fruit Shoot	£2.50

Still Water 330ml	£2.00
Still Water 750ml	£4.00
Sparkling Water 330ml	£2.00
Sparkling Water 750ml	£4.00

Tonic Water	£2.00
Light Tonic Water	£2.00
Elderflower Tonic Water	£2.00
Cucumber Tonic Water	£2.00
Heineken Zero 0%	£4.00

Hot Drinks

Double Espresso	£2.00
Americano	£2.50
Flat White	£3.00
Latte	£3.00
Cappuchino	£3.00
Iced Coffee	£3.50
Tea	£2.50
Hot Chocolate	£3.50
Liquor Coffee	
Frangelico	£7.50
Cotswold Cream	£7.50
Cointreau	£7.50
Jameson	£7.00

--- Spirits ---

Double up for £3 extra
Add £2 for a mixer

Vodka

Eristoff	£3.50
Grey Goose Original	£5.00
Grey Goose Pear	£5.00
Grey Goose Citron	£5.00
Grey Goose Orange	£5.00

Rum

Bacardi White	£4.00
Bacardi Spiced	£4.00
Bacardi Dark	£4.00
Bacardi Coconut	£4.00
Kraken Spiced Rum	£5.00
Diplomatico Reserva	£6.50

Tequila

Patron Silver	£5.00
Patron Anejo	£5.00
Patron XO	£5.00

Gin

Bombay (Citrus)	£3.50
Bulldog (Floral)	£4.00
Hendricks (Spiced)	£4.00
Plymouth (Citrus)	£4.00
Mermaid (Citrus)	£4.50
Tarquins (Floral)	£4.50
Bosford Rose (Fruity)	£3.50
Mermaid Pink (Citrus)	£4.50
Tarquins Rhubarb (Fruity)	£4.00

Whiskey

Bourbon	
Jack Daniels	£4.00
Wild Turkey 101	£4.50

Irish Blended

Jameson’s	£3.50
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Single Malt

Glenlivet	£5.00
Cotswolds	£6.00

Japanese Blended

Nikka from the Barrel	£6.00
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Cognac

Baron de Sigognac	£4.50
Remy Martin VSOP	£5.00

Other Spirits

Disaronno	£4.00
Frangelico	£4.00
Limoncello	£4.00
Apple Pie Moonshine	£4.00
Cotswold Cream Liqueur	£4.00
Coffee Jägermeister	£4.00

--- Cocktails ---

Pornstar Eristoff – Passoa – Passionfruit £9.00

Cuban Mojito Bacardi Rum – Mint – Lime £8.50

Margarita Patron Anejo – Cointreau – Lime £9.50

Gin Bramble Bombay – Lemon – Raspberry £8.50

Pink Collins Bosford Rose – Lemon – Soda £8.50

Go Long or Go Home Midori – Absinthe – Lemonade £10.00

Let us know if your favourite isn't on the menu, we will try our best to make it!