



Drinks menu

M A R G O U X

Evening Winter Menu

2 courses - £26.50 3 courses - £34.50

Nibbles – Whilst you wait £4

Warm bread, olive oil & balsamic (GF*) // Spicy olives (GF, DF) // Hummus, Parmesan & rosemary cookies

--- To Start ---

Venison Bolognese arancini // Madeira & truffle mayonnaise (GF)

Duck rilette // slaw // fried bread (GF*, DF*)

Crispy squid // curry mayonnaise // shaved fennel // spiced tomato compote (GF, DF*)

Bombay Gin cured salmon // cucumber chutney // salted lemon dressing // honey & treacle bread (GF*, DF*)

Fried parsnips // whipped goat's cheese // raisin & oat granola (V, VE*, GF*, DF*)

--- Main ---

Pork belly // pot roasted cauliflower // cheese sauce // apple (GF*, DF*)

Roast chicken // potato, bacon & stuffing terrine // hispi cabbage // béarnaise (GF*, DF*)

Blade of beef // rosemary gnocchi // wild mushrooms // grilled leeks // beer pickled onion ring (GF*, DF*)

Sea bream // crab butter sauce // chargrilled broccoli // crab & potato samosa (GF*, DF*)

Plaice cooked on the bone // brown shrimp // lime leaf & chickpea dhal // (GF, DF**)

Squash & sage ravioli // wild mushrooms // toasted hazelnut pesto (V, VE*, DF*)

Fillet steak // hand cut chips // truffle & bone marrow peppercorn sauce (**£10.00 supplement**) (GF, DF*)

- *Add fried duck egg & charred Tenderstem broccoli* **£4**

500g Chateaubriand // hand cut truffle & Parmesan chips // watercress //

beer pickled onion rings, béarnaise (**£70 supplement for 2**) (GF*, DF*)

--- To Finish ---

Confit orange panna cotta // Christmas pudding crumble // blood orange sorbet (GF)

Chocolate delice // coffee // amaretto // boozy dates // crème fraiche (GF*)

Warm olive oil & pistachio cake // poached pear // cream cheese (DF*)

Coffee // mince pie doughnuts

Isle of Wight blue // caramelised puff pastry // pear & Walnuts (GF*)

(Vegan dessert options available on request)

GF – Gluten free GF* - Can be gluten free VG* - Vegan V - Vegetarian DF* - Can be made dairy free

A drink to start...

Festive Mojito £8.5

Bacardi Rum, mint, lime

Bombay Bramble sour £8

Bombay Bramble, lemon, egg white, bitters

A drink to finish...

Espresso Martini £8.5

Eristoff Vodka, Kahlua, coffee shot

Patron Margarita £9.5

Patron Tequila, Cointreau, lime juice

*** If only one course is desired, we can substitute a second course for one of the above drinks or 2 non-alcoholic drinks ***