



MARGOUX

Drinks menu

Pod experience sharing menus

£35 per person

All of the dishes are designed to go in the middle of the table for all to share.

--- Nibbles – Whilst you wait ---

Warm bread // olive oil // salted butter // Parmesan & rosemary cookies

--- To Start ---

Crispy squid // salt cod & lemon scotch eggs // mussel popcorn
Curry mayonnaise // spiced ketchup // fennel, cucumber & dill salad

-Or-

Selection of cured meats // onion bhaji scotch eggs // venison Bolognese arancini
Roasted pepper hummus // crisp breads // celeriac slaw

--- Main ---

Slow roast rump of beef // hand cut truffle & Parmesan chips // sticky beef //
cauliflower cheese // beer pickled onion rings

-Or-

Sea Bass fillets // rosemary & garlic potatoes // slow cooked fennel // buttered purple
broccoli // Cider sauce

--- To Finish ---

Whole milk chocolate & caramel tart // popcorn // whipped vanilla clotted cream

-Or-

Hot custard & gingerbread doughnuts // honeycomb // passionfruit dip

--- Optional cheese platter can be added for £5 per person supplement ---

Vegetarian & vegan dishes or alternative dietary requirements can be made on request

A drink to start...

Bulldog Gin & Tonic £8.00

*Large Measure of Bull Dog Gin –
Luscombe Tonic*

Aperol Spritz £8.00

Aperol – Prosecco – Soda

A drink to finish...

Margoux Mai Tai £9.00

*Appleton 8yr Rum – Lime – Grand
Marnier – Orgeat*

Negroni £9.00

Campari – Bulldog Gin – Martini Rosso