



Drinks menu

M A R G O U X

Sunday Winter Menu

--- Nibbles – whilst you wait ---

Warm bread // rapeseed & balsamic (GF*) £4.00

Spicy olives (GF, DF) £4.00

Parmesan & rosemary cookies // hummus £4.00

To Start

Venison Bolognese arancini // Madeira & truffle mayonnaise (GF) £8.00

Crispy squid // curry mayonnaise // shaved fennel // spiced tomato compote (GF, DF*) £7.00

Bombay Gin cured salmon // cucumber chutney // lemon dressing // honey & treacle bread (GF*, DF*) £8.50

Fried parsnips // whipped goat's cheese // raisin & oat granola (V, VE*, GF*, DF*) £7.50

Roasts

All our roast dinners are served with cauliflower cheese, honey & thyme roasted carrots, clotted cream swede, red cabbage, mixed greens, pigs in blankets, sage, onion & pork stuffing, Yorkshire pudding and unlimited roast potatoes

Roast beef (served pink, can be cooked more on request) £18.00

Slow cooked pork belly // apple sauce £17.00

Butter roast chicken // smoked bacon bread sauce £17.00

Mixed mega roast // roast beef // slow cooked pork belly // butter roast chicken £20.00

Nut roast // herb gravy (V, VE*) £16.00

(please let a member of staff know if you require this dish to be vegan)

(All roast can be made gluten/dairy free on request)

Fish of the day £market price

Please ask for today's fish special

To Finish

Chocolate delice // coffee // amaretto // boozy dates // crème fraiche (GF*) £7.50

Warm olive oil & pistachio cake // poached pear // cream cheese (DF*) £8.00

Coffee // mince pie doughnuts £8.50

Isle of Wight blue // caramelised puff pastry // pear & Walnuts (GF*) £7.00

(Vegan dessert options available on request)

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