

M A R G O U X

2 Courses £28.00 --- 3 Courses £36.00

--- Snacks & Nibbles ---

Parmesan & sunflower seed cookies £4 // Sea salt & rosemary focaccia £4 // Chilli & garlic olives £4

--- To Start ---

Duck ragu doughnut (DF)
Five spiced sugar / Spiced pear chutney

Salt baked winter vegetables (GF/DF/VE)
Pomegranate & orange dressing / Cashew cream / Artichoke crisps

Slow braised venison croquette (GF/DF)
Quince jam / Salami / Red leaf salad

Salmon pastrami (GF/DF*)
Dill / Buttermilk / Cucumber / Apple / Squid cracker

Coconut & cauliflower soup (GF*/DF/VE*)
Poached mussels (out of shell) / Focaccia / Vanilla & curry oil

--- Main ---

Slow roast chicken (GF/DF*)
"Pig in blanket" / Roast parsnip / Smoked potato croquette / Chicken jus

Slow cooked beef (GF/DF*)
Confit carrots / Crispy rosemary polenta / Pickled walnut

Baked pollock (GF/DF*)
Potato, sage & onion stuffing terrine / Fried sprouts / Roast chestnut

Sea bream (GF*/DF*)
Smashed olive oil chickpeas / Tandoori spiced cauliflower samosa / Crab bisque

Smashed olive oil chickpeas (VE)
Crispy rosemary polenta / Salt baked beetroot / Smoked paprika aioli

Squash & sage ravioli (VE*)
Chestnuts / Kale / Pickled walnut Verde / parmesan

7oz Fillet steak (GF/DF*) £10 Supplement
Onion ring / Skin on fries / Peppercorn / Watercress & shallot salad

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

"To Share" Chateaubriand 500g £75
£17.50pp supplement
Truffle parmesan fries / Cauliflower cheese / Watercress salad /
Onion rings / Peppercorn sauce

--- Sides ---

Skin on fries £4

Onion rings £4

Fried duck egg £3

Parmesan fries £6
Truffle mayonnaise

Fried sprouts £4
Roasted chestnuts

Charred tenderstem broccoli £4
Sea salt butter

--- Desserts ---

Chocolate delice (GF)
Whipped gingerbread mousse / Malted roast nuts / hot chocolate sauce

Whipped nutmeg & clotted cream custard "slice"
Roasted apple / Milk hazelnut crumb

Isle of Wight blue cheese
Mince pie pasty / Rosemary poached pear

Sweet treats
Mince pie pasty / Nutmeg custard doughnut / Fudge

Spiced orange & almond cake (GF/DF*)
Confit oranges / Crème fraiche
VE: Rosemary poached pear / Chocolate mousse

--- Cocktails ---

--- Aperitifs ---

A great way to start your meal

French 75
Mermaid Pink – Champagne – Lemon
£14.50

Negroni
Bulldog Gin – Campari – Antica Formula
£9.00

Blood Orange Aperol Spritz
Aperol – Prosecco – Soda – Blood Orange
£8.50

Pornstar Eristoff Vodka – Passoa – Passionfruit **£9.50**

Cuban Mojito Bacardi Rum – Mint – Lime **£8.50**

Margarita Patron Anejo – Cointreau – Lime **£9.50**

Gin Bramble Bombay – Lemon – Raspberry **£8.50**

Fruit Tea Punch Fruit Tea – Tarquins Pink – Bacardi Spiced **£9.00**

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

Pop Your Cherry Calvados – Cherry Luxardo – Lillet Blanc **£10.00**

--- Digestifs ---

A tiple to finish

Lemon Sherbet
Limoncello – Vodka – Lillet Blanc
£9.00

Tiramisu
Amaretto – Cashew Milk – Kahlua - Mozart
£10.00

The Margoux Way
Grey Goose – Coffee Mezcal – Espresso
£10.00

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

--- Festive Drinks ---

Mulled Sangria
Lyme Bay Mulled Wine – Calvados – Cointreau
£9.00

Spiced Rum Old Fashioned
Lugger Spiced Rum – Bitters – Brown Sugar
£9.00

--- **White Wine** ---

Crisp & Dry Whites	125ml	175ml	Bottle
Espeto, Macabeo – 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
Loess, Verdejo – Rueda, Spain Fresh – Saline – Citrus	£6.50	£8.50	£34.00
Furmint, Kardos - Tokaji, Hungary Dry – Pear – Refreshing	£8.00	£10.00	£44.00

Aromatic & Fruity Whites	125ml	175ml	Bottle
Lanark Lane, Sauvignon – Marlborough, NZ Stone Fruit – Aromatic – Fresh Acidity	£6.50	£8.50	£34.00
Kung Fu Girl, Riesling - Washington, USA White Peach – Orange – Mineral	£7.00	£9.50	£38.00
Albarino, Noelia - Rias Baixas, Spain Fresh – Saline – Citrus	£7.50	£10.00	£40.00
Lyme Bay Bacchus – Devon, England Gooseberry – Nettle – Lemon	£7.50	£10.50	£42.00

Richer & Flavoursome Whites	125ml	175ml	Bottle
Stablemate, Chardonnay – South Africa Apple – Creamy – Peel	£4.50	£6.50	£26.00
Windmeul Chenin Blanc - South Africa Rich – Cooked Apple - Creamy	£5.00	£7.00	£28.00
Chablis 1er Cru la Foret – Burgundy, France Earthy – Oak – Buttery			£66.00

--- **Rose Wine** ---

	125ml	175ml	Bottle
Folonari, Pinot Grigio – Lombardia, Italy Off Dry – Easy Drinking – Berries	£4.50	£6.00	£24.00
#Lou, Peyrassol – Provence, France Berries – Clean – Refreshing	£6.50	£8.50	£34.00
Whispering Angel – Provence, France Pink Grapefruit – Refreshing – Citrusy	£9.50	£13.00	£55.00

--- **Red Wines** ---

Light Soft Reds	125ml	175ml	Bottle
Espeto, Tempranillo – Castilla, Spain Fruity – Easy Drinking – Strawberry	£4.00	£5.50	£22.00
Silent Noise, MF Grenache - Australia Juicy – Jammy – Strawberry	£7.50	£10.00	£40.00
Roaring Meg, Pinot Noir – Central Otago, NZ Red Fruit – Sweet Spice – Raspberry	£8.50	£12.00	£48.00

Ripe Medium-Bodied Reds	125ml	175ml	Bottle
Saint Hilaire, Merlot – Languedoc, France Cedar – Blackberries – Herbaceous	£5.00	£6.50	£26.00
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
Lynx SMG Blend – South Africa Dark Berries – Licorice – Pepper	£7.50	£10.50	£42.00
Fattori Amarone della Valpolicella - Italy Chocolate – Green Peppercorn - Plum			£80.00

Heavier Structured Reds	125ml	175ml	Bottle
Brampton Cabernet Sauvignon – South Africa Mocha – Ripe Fruits – Silky Tannins	£5.00	£7.00	£28.00
Susana Balbo, Malbec– Mendoza, Argentina Black Cherry – Tobacco – Cocoa	£6.50	£8.50	£34.00
Pinotage, Windmeul – Western Cape, SA Mulberry – Jammy – Savoury	£6.50	£8.50	£34.00
Sichel, Margaux – Bordeaux, France Smooth – Complex – Spicy			£90.00

--- **Dessert Wine & Port** ---

	75ml Glass	Bottle
Tokaji-Hetszolo Late Harvest - Tokaji, Hungary Tropical Fruit – Honeydew Melon – Honey	£8.00	£48.00 (500ml)
Bousquet Cameleon Malbec Dulce – Uco Valley, Arg Chocolate – Dark Berries – Coffee	£6.50	£38.00 (500ml)
Quinta da Corte LBV - Douro, Portugal Rich – Black Fruit – Spice	£6.50	£60.00
Quinta da Corte 10 Year 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%	£2.10	£4.00
Orchard Cider 4.5%	£2.60	£5.00

	Bottle
Otter Ale 4.5%	£4.50
Peroni 5.1%	£4.00
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
Appletizer 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/Sparkling Water 330ml	£2.00
Still/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
Macchiato	£2.50
Americano	£2.50
Flat White	£3.00
Latte	£3.00
Cappuccino	£3.00
Tea	£2.50
Hot Chocolate	£3.50
Liquor Coffee	
Frangelico	£7.50
Cotswold Cream	£7.50
Cointreau	£7.50
Jameson	£7.00

Della Vite D.O.C, Prosecco – Veneto, Italy Crisp – Green Apple – Citrus	£6.50	£35.00
Della Vite D.O.C.G, Prosecco – Veneto, Italy Rich – Extra Dry – Mineral		£45.00
Nyetimber Cuvee Classic – West Sussex, UK Toasty – Baked Apples – Delicate	£12.00	£70.00
Nyetimber Rose – West Sussex, UK Creamy – Raspberry – Elegant		£80.00
Taittinger Brut – Champagne, France Biscuity – Apple – Crisp	£13.50	£80.00
Veuve Clicquot – Champagne, France Biscuity – Apple – Crisp		£95.00
Veuve Clicquot Rose – Champagne, France Strawberry – Sour Cherry – Raspberry Liquor		£110.00
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

--- **Spirits** ---

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

Vodka

Eristoff	£3.50
Grey Goose Original	£5.00
Grey Goose Poire	£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
Cazbel Coffee Mezcal	£5.00

Gin

Bombay	£3.50
Bulldog	£4.00
Hendricks	£4.00
Plymouth	£4.00
Mermaid	£4.50
Tarquins	£4.50
Martin Millers	£4.00
Bosford Rose	£3.50
Mermaid Pink	£4.50
Tarquins Rhubarb/Raspberry	£4.00

Whiskey

Bourbon	
Jack Daniels	£4.00
Wild Turkey 101	£4.50

Irish Blended	
Jameson	£3.50

Single Malt	
Glenlivet	£5.00
Cotswolds	£6.00

Japanese Blended	
Nikka from the Barrel	£6.00

Cognac

Berneroy Calvados	£4.50
Remy Martin VSOP	£5.00

Other Spirits

Disaronno	£4.00
Frangelico	£4.00
Limoncello	£4.00
Apple Pie Moonshine	£3.00
Cotswold Cream Liqueur	£4.00
Coffee Jägermeister	£4.00

125ml Bottle Magnum