



malted focaccia with: e.v.o.o [vg] [2] or whipped butter [v] [2,7]	5.00
lucques olives from carcassonne [vg] [14]	4.50
chipsticks with taramasalata [5, 7]	6.00
chipsticks red pepper and seaweed [vg] [13, 14]	6.00
tempus smoked coppa	7.00
merguez sausage, charred turkish pepper and mint za'atar [12, 14]	5.00
beef tartare, watercress and egg yolk [2, 4, 7, 9, 13, 14]	11.00
isle of wight tomatoes, salmorejo and hung buttermilk [v] [2, 7, 14]	9.00
cured chalkstream trout, tiger milk, salted plum and shiso [5, 7, 13, 14]	12.50
crab and crayfish cocktail, bloody mary and pickled celery [1, 3, 4, 7, 9, 14]	14.00
shetland mussels with breton cider and sobrasada on toast [2, 7, 8, 14]	11.50
grilled courgette, green harissa, white soy and pine nut [vg] [2, 9, 10, 13, 14]	9.25
spiced golden beetroot, amba and whipped feta [v] [7, 9, 13, 14]	9.00
grilled squid, morteau sausage and braised puy lentils [4, 5, 7, 8, 9, 14]	14.50
skate wing, kumquat, trout roe and green peppercorns [5, 7, 14]	15.00
rump fillet, stout sauce, horseradish and beer pickled onions [1, 2, 7, 9, 13, 14]	19.00
confit lamb shoulder, smoked mousseline, salsa verde, miso and wild garlic [7, 13, 14]	16.50
pork belly, caramelised fennel, morcilla and black garlic ketchup [1, 7, 13, 14]	13.50
parisian gnocchi, pea velouté, pistou and gorgonzola [v] [2, 4, 7, 13, 14]	12.50
charred cauliflower, chilli, sunflower seed dukkah and tahini [vg] [2, 12, 13, 14]	11.00
half creedy carver duck cassoulet, farce, bitter leaves and brandy prunes [1, 2, 4, 9, 14]	52.50
600g sirloin on the bone, sauce margo [1, 5, 7, 9, 14]	50.00
fish of the day (please see server for details)	POA
chips with lemon and parsley aioli [v] [4]	4.75
barbecued hispi cabbage, castelfranco and caesar dressing [2, 4, 5, 7, 9, 14]	8.00
spinach with margo 'boursin' [v] [7]	4.50
dressed gem leaves [vg] [9, 14]	4.00
grilled sprouting broccoli, romesco and smoked almonds [vg] [10, 14]	7.50

desserts

bare bones chocolate nemesis, vanilla ice cream [v] [4, 7]	7.00
salted caramel and whisky custard tart, buttermilk sorbet and blood orange [2, 4, 7]	7.00
amalfi lemon posset, gin and tonic granita [v] [7, 14]	6.50
barbecued pineapple and passion fruit pavlova, stem ginger ice cream [4, 7]	6.50
margo cheese selection: jersey gouda, fourme d'ambert and délice de bourgogne [2, 4, 7, 14]	14.50
ice cream and sorbets [see server]	6.50

dessert cocktails

chocolate and cherry <i>cognac, dark chocolate, cherry cordial</i> [14]	11.00
raspberry espresso martini <i>woodford bourbon, chambord, lucky tonka, thomsons espresso</i> [14]	11.00
banoffee treacle <i>bounty white rum, clarified banana, pedro ximénez</i> [7, 14]	10.00
old fashioned <i>woodford bourbon, sugar, bitters</i> [14]	11.00

[v] vegetarian [vg] vegan

[b] biodynamic [mi] minimal intervention [n] natural [o] organic [s] sustainable

[1] celery [2] cereals (gluten) [3] crustaceans [4] eggs [5] fish [6] lupin [7] milk
[8] molluscs [9] mustard [10] nuts [11] peanuts [12] sesame [13] soya [14] sulphites

MARGO

kids menu

tomato and red pepper tagliatelli (vg) [2, 14]	£6
chicken milanese with tomato tagliatelli [2, 4]	£7
panko cod, chips and peas [1, 4, 5, 7]	£7
vanilla ice cream, chocolate sauce [4, 7]	£4

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MARGO