

MARGO

margo focaccia with e.v.o.o and blackthorn sea salt [vg]	4.00
<i>kalamata olive tapenade +2.00</i>	
<i>prawn head butter +2.00</i>	
<i>confit garlic butter +2.00</i>	
<i>all 3 +5.00</i>	
lucques olives from carcassonne [vg]	4.50
chips sticks with taramasalata [4, 5, 14]	6.00
chips sticks red pepper and seaweed [vg] [13, 14]	6.00
curing rebels aged ham	9.50
smoked haddock churros, manchego and saffron [2, 4, 5, 7, 9, 14]	6.50
ham hough, smoked paprika and guindilla croquettes [2, 4, 7, 14]	4.00
porcini and fontina croquettes [2, 4, 7] [v]	4.00
beef tartare, grilled onion salad, crispy potato and crème fraîche [7, 9, 14]	9.75
cold roast lamb, black garlic and saag [5, 9, 13, 14]	9.50
west coast crab tart, bitter leaf salad [2, 3, 4, 7, 14]	11.50
country terrine, apricot and mustard [2, 9, 10, 14]	9.00
red prawn and fennel agnolotti del plin [1, 2, 3, 4, 5, 7, 14]	13.50
beetroot, yellison goats curd and cocoa tortelloni [2, 7, 14]	9.00
hand-dived orkney scallops, sobrasada and haricot beans [1, 8, 14]	19.50
grilled celeriac, remoulade and hazelnuts [vg] [10, 14]	8.50
charred pumpkin, lemon, pumpkin seed butter [vg] [9, 10, 14]	9.00
cod, squid ink rice, and tempura sea vegetables [5, 7, 8, 14]	14.50
skate wing, kumquat kosho, trout roe and green peppercorns [5, 7, 14]	14.00
lamb faggot, bonnet polenta and salsa verde [2, 5, 7, 14]	11.00
bavette steak with chimichurri [14]	14.00
pork neck, hispi cabbage, shitake, chestnut and cider [7, 10, 14]	12.00
root veg and skirlie wellington, pickled onions, brown sauce [vg] [2, 14]	10.50
stuffed swiss chard, inverloch goats' cheese and pistachio [v] [7, 10]	12.00
ricotta gnudi, fennel, confit red pepper [v] [2, 4, 7, 14]	10.00

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half creedy carver duck, liver parfait, marmalade and toast [2, 7, 14]	42.50
600g sirloin on the bone, café de paris butter [1, 5, 7, 9, 14]	50.00
whole lemon sole, prawn butter sauce [1, 3, 5, 7, 14]	38.00
margo waldorf salad [v] [1, 2, 7, 10]	15.00
crispy ratte potatoes, garlic butter [v] [7]	6.00
spinach with margo 'boursin' [v] [7]	4.50
radicchio, radish and arbroath smokie tonnato [4, 5, 14]	5.50
dressed gem leaves [vg] [14]	4.00
grilled greens, vinaigrette [vg] [9, 14]	5.00

desserts

bare bones chocolate nemesis, vanilla ice cream [v] [4, 17]	7.00
blackberry and fennel meringue [v] [2, 4, 7, 14]	7.50
brown butter tart, cherries and crème fraîche [v] [2, 4, 7, 10, 14]	6.00
lemon and sorrel posset [v] [4, 7]	6.00
baked rice pudding crème caramel [v] [4, 7]	6.50
slack ma girdle, port and plum chutney [v] [2, 7, 14]	8.50
ice cream and sorbets [see server]	6.50

[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