

MARGO

focaccia with: <i>kalamata olive tapenade</i> [vg] [2, 14] or <i>confit garlic butter</i> [v] [2, 7]	5.00
lucques olives from carcassonne [vg] [6, 14]	4.50
chipsticks with taramasalata [4, 5, 14]	6.00
chipsticks red pepper and seaweed [vg] [13, 14]	6.00
curing rebels coppa	9.50
ham hough, smoked paprika and guindilla croquettes [2, 4, 7, 14]	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, 9, 14]	11.50
red prawn and fennel agnolotti del plin [1, 2, 3, 4, 5, 7, 14]	13.50
beetroot, yellison goats curd and cocoa tortelloni [v] [2, 4, 7, 14]	9.00
hand-dived uist scallops, sobrasada and haricot beans [1, 8, 14]	19.50
grilled celeriac, remoulade and hazelnuts [vg] [1, 10, 14]	8.50
charred pumpkin, lemon, pumpkin seed butter [vg] [14]	9.00
cod, squid ink rice, and tempura sea vegetables [4, 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 [4, 5, 7, 14]	11.00
bavette steak with chimichurri [14]	14.00
pork belly, hispi cabbage, shitake, chestnut and breton cider [7, 9, 10, 14]	12.00
stuffed swiss chard, inverloch goats' cheese and pistachio [v] [7, 10]	12.00
half creedy carver duck, liver parfait, marmalade and toast [1, 2, 4, 7, 9, 14]	42.50
600g sirloin on the bone, sauce margo [1, 5, 7, 9, 14]	50.00
whole lemon sole, prawn butter sauce [1, 3, 5, 7, 14]	38.00
crispy ratte potatoes, garlic butter [v] [7]	6.00
waldorf salad [v] [1, 2, 7, 9, 10, 14]	7.50
spinach with margo 'boursin' [v] [7]	4.50
dressed gem leaves [vg] [9, 14]	4.00
grilled tenderstem broccoli, romesco and smoked almonds [vg] [9, 10, 14]	6.00

[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

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desserts

bare bones chocolate nemesis, vanilla ice cream [v] [4, 7]	7.00
brown butter almond tart, poached quince and crème fraîche [v] [2, 4, 7, 10]	6.00
lemon and sorrel posset [v] [4, 7]	6.00
baked rice pudding crème caramel [v] [4, 7]	6.50
24mo gruyère suisse, port and plum chutney [v] [2, 7, 14]	8.50
ice cream and sorbets [see server]	6.50

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kids menu

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

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