

Margaret's

SUNDAYS AT MARGARET'S

£65pp

TO BEGIN - our chefs send the following selection of plates & snacks to be enjoyed by the table:-

Gordal olives

Rosemary & sea salt focaccia, spreads & dips

Cup of Isle of Wight tomato gazpacho, croutons

Cambridgeshire asparagus, wild chervil, truffled mayonnaise

Smoked cod's roe, pickled cucumber, horseradish

Somerset ricotta, peas, garden mint

TO FOLLOW

Roasted sirloin of Magness farm Angus beef

Glazed carrot

Confit shallots

Celeriac puree

Yorkshire pudding - ox cheek

SERVED WITH

Roast potatoes | Seasonal greens | Extra gravy

Side of cauliflower cheese (£8 supp) |

Cauliflower cheese with Wiltshire truffle (£16 supp)

TO FINISH

Elderflower cream, Norfolk strawberries & Saffron Grange Classic Cuvée

Chocolate delice, vanilla ice cream, candied pecan

Westcombe cheddar, oat cakes, redcurrant & red onion chutney

*vegetarian & vegan option available, please let us know when booking

n.b. this is a sample menu & subject to change

Margaret's

SUNDAYS AT MARGARET'S - VEGETARIAN

£65pp

TO BEGIN- our chefs send the following selection of plates & snacks to be enjoyed by the table:-

Gordal olives

Rosemary & sea salt focaccia, spreads & dips

Cup of Isle of Wight tomato gazpacho, croutons

Cambridgeshire asparagus, wild chervil, truffled mayonnaise

St. George mushroom, hazelnuts

Potato croquette, herb & garlic emulsion

TO FOLLOW

Hen of the Woods, toasted nuts & garden herb pithivier

Glazed carrot

Confit shallots

Carrot puree

Yorkshire pudding

SERVED WITH

Roast potatoes | Seasonal greens | Extra gravy

Side of cauliflower cheese (£8 supp) /
with Wiltshire truffle (£16 supp)

TO FINISH

Please choose one of the below:-

Elderflower cream, Norfolk strawberries & Saffron Grange Classic Cuvée

Chocolate delice, vanilla ice cream, candied pecan

Old Winchester cheese, oat cakes, redcurrant & red onion chutney

*vegan option available, please let us know when booking

n.b. this is a sample menu & subject to change