

Margaret's

LUNCH MENU

3 course lunch menu £37.5pp

FOR THE TABLE

Focaccia with Suffolk rapeseed oil & blackcurrant vinegar

TO BEGIN - CHOOSE BETWEEN:

Salt baked Cambridgeshire carrot, yoghurt, burnt orange, garden herbs (v)
Lincolnshire celeriac soup, pickled mushroom, Yorkshire blue cheese (v)
Fenland golden beetroot, goat's curd, truffle, coppa ham

TO FOLLOW - CHOOSE BETWEEN:

Roasted Yorkshire pork belly, plum, new season turnip
Suffolk chicken, sweetcorn, Perthshire girolles
Roasted Cornish cod, yuzu, cauliflower
Our garden courgette, smoked aubergine, red pepper, artichoke (v)

SERVED WITH THE FOLLOWING SIDES:

Norfolk Peer potatoes, alliums
Purple sprouting broccoli, burnt lemon

TO FINISH - CHOOSE BETWEEN:

Baked Alaska, Norfolk blackcurrants, star anise
Dark chocolate tart, fig, malt ice cream
Cornish Kern cheese, digestive biscuits, apple & pear chutney

Extras

Freshly baked madeleines, apple & bayleaf jam 5pp
Vanilla & sea salt fudge 5pp

Margaret's nutty chocolate chip cookie 2.5pp
-Four cookies to take away 10

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