

# Margaret's

## LUNCH MENU

3 course lunch menu £37.5pp

### FOR THE TABLE

Focaccia with Suffolk rapeseed oil & blackcurrant vinegar

### TO BEGIN - CHOOSE BETWEEN:

Isle of Wight tomato sorbet, Cobble Lane coppa ham, feta, garden basil  
Chilled Chalke valley watercress soup, smoked oil, apple (v)  
Summer beetroot, goat's curd, truffle (v)

### TO FOLLOW - CHOOSE BETWEEN:

Roasted Yorkshire pork belly, plum, new season turnip  
Suffolk chicken, sweetcorn, Scottish girolles (Australian Winter truffle +£5)  
Cornish gurnard, artichoke, confit fennel  
Flourish 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:

Lemon verbena cream, Norfolk strawberries & Saffron Grange Classic Cuvée  
Chocolate delice, vanilla ice cream, candied pecan  
Cornish Kern cheese, digestive biscuit, apricot chutney

### Extras

Freshly baked madeleines, apple & bayleaf jam 5pp  
White chocolate & salted caramel 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