

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

A cup of Lincolnshire celeriac soup, pickled mushroom, blue cheese

Spenwood cheese, Jerusalem artichoke, shallots

Suffolk chicken, trompettes, dark beer

Cornish monkfish, pea tartar, malt vinegar

TO FOLLOW:

Roasted sirloin of beef, ox cheek

Or

Yorkshire roasted pork belly, apple & mustard

SERVED WITH:

Glazed carrot | Pickled onion puree | Tenderstem broccoli | Confit
onion | Yorkshire pudding | Roast potatoes | Extra gravy

Side of cauliflower cheese (£8 supp) |

Cauliflower cheese with Wiltshire truffle (£16 supp)

TO FINISH

Baked alaska, English blackcurrants, star anise

Dark chocolate tart, fig, malt ice cream

Cornish Kern cheese, digestive biscuits, apple & pear 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

A cup of Lincolnshire celeriac soup, pickled mushroom, truffle butter

Spenwood cheese puff, Jerusalem artichoke, pickled shallots

Our garden courgette, aubergine, feta

Potato croquette, crushed pea

TO FOLLOW:

Globe artichoke, mushroom, garden tomato pithivier

SERVED WITH

Glazed carrot | Pickled onion puree | Tenderstem broccoli | Confit onion | Yorkshire pudding | Roast potatoes | Extra gravy

Side of cauliflower cheese (£8 supp) |

Cauliflower cheese with Wiltshire truffle (£16 supp)

TO FINISH - CHOOSE BETWEEN:

Baked Alaska, English blackcurrants, star anise

Dark chocolate tart, English cherries, malt ice cream

Spenwood cheese, digestive biscuits, apple & pear chutney

*vegan option available, please let us know when booking

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