

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 chilled Chalke valley watercress soup, smoked oil

Isle of Wight tomato sorbet, Cobble Lane coppa ham, garden basil

Local crudites, garlic emulsion & black lime

Audley End lamb croquette, English feta, mint

TO FOLLOW:

Roasted sirloin of beef, ox cheek

Or

Suffolk breast and leg of chicken

SERVED WITH:

Glazed carrot | Confit shallots | Pickled onion puree

Tenderstem broccoli | 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

Chocolate delice, vanilla ice cream, candied pecan

Cornish Kern, oat cakes, apricot 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 chilled Chalke valley watercress soup, smoked oil

Local crudites, garlic emulsion

Kohlrabi, raddish, rye

Potato croquette, Hampshire wasabi

TO FOLLOW:

Salt baked crapaudine beetroot

Glazed carrot

Confit shallots

Pickled onion puree

Yorkshire pudding

SERVED WITH

Roast potatoes | Tenderstem broccoli | 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

Chocolate delice, vanilla ice cream, candied pecan

Spenwood cheese, oat cakes, apricot chutney

*vegan option available, please let us know when booking

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