

MARGOT

SUNDAY MENU

APÉRITIF

Margot 75 <i>Boatyard Double Gin, Strawberry & Rose Cordial, Veuve Clicquot Brut Non-Vintage Champagne</i>	15
Seasonal Martini <i>Boatyard Double Gin, Cocchi Americano, Watermelon, Basil</i>	12

SNACKS

Sourdough Bread, Whipped Brown Butter (V) (VO)	5.95
Marinated Mixed Greek Olives (VG)	5.95
Roasted Feta Stuffed Piquante Peppers, Balsamic Reduction (V)	8.95
Chorizo Fritters, Aioli, Parmesan	7.95

SMALL PLATES

Pork & Fennel Sausages, Whiskey & Sriracha Honey	8.95
Portavogie Prawn Cocktail, Toast	11.95
Tempura Broccoli, Hazelnuts, Soy & Ginger Aioli (VG)	8.95
Confit Duck Leg, Pickled Cabbage, Citrus Salad	11.95
Sliced Cured Meats, Pickled Gherkins, Dijon Mayo	11.95
Trio Of Irish Cheese, Apricot Honey, Crackers, Toasted Almonds	13.95

LARGE PLATES

Tandoori Cauliflower, Tomato, Crispy Kale, Cashews, Maple (VG)	13.95
Roast Market Fish, Samphire, White Wine, Lemon & Chive Sauce (See server for more details)	19.95
Burrata, Beef Tomatoes, Basil, Aged Balsamic (V)	13.95
Braised Daube of Beef	25.95
<i>Creamed Potato, Glazed Carrots, Beef Stuffing, Rosti Potato, Cauliflower Cheese, Yorkshire Pudding, Red Wine Gravy</i>	
Garlic & Herb Chicken	21.95
<i>Creamed Potato, Glazed Carrots, Rosti Potato, Cauliflower Cheese, Yorkshire Pudding, Red Wine Gravy</i>	

SIDES

Skin on Fries with Rosemary Salt (VG)	5.95
Confit Garlic & Parmesan Croquettes (V)	5.95
Crispy Chunky Chips (VG)	5.95
Rocket, Red Onion & Tomato Salad (VG)	4.95

(V) Vegetarian (VO) Vegan Option (VG) Vegan

Please advise your server of any allergies or dietary requirements. While most our dishes can be without the following, gluten, lactose, nuts, celery, crustaceans, eggs, fish, lupin, molluscs, mustard, sesame seeds, soya and sulphur dioxide; please be aware that our kitchen handles ingredients that contain these allergens. A discretionary 10% service charge will be added to parties of 6 or more. All tips or gratuities go directly to our front of house and kitchen employees. While our kitchen strives to ensure the safety and provenance of our shellfish, patrons should note that there is always a risk attached to the consumption of raw shellfish (especially during the spring and winter months). Our shellfish beds are constantly monitored and all shellfish pass through a rigorous purification process. By ordering any of these products, all customers must accept a small risk.

The Pleasure is Ours

M A R G O T