

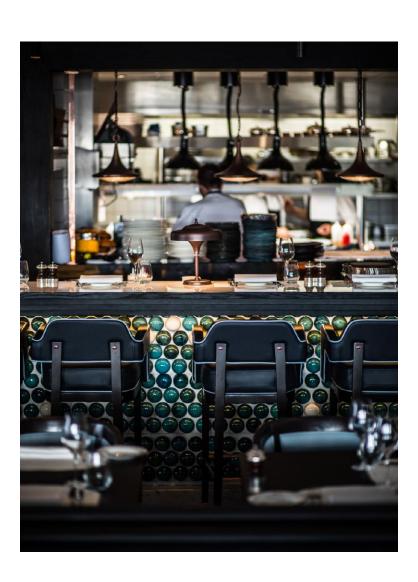




THE RESTAURANT

Margot is an Italian restaurant situated in the heart of Covent Garden. Open five days a week, serving lunch, dinner and pre-theatre.

We strive to provide a welcoming and elegant service in a timeless setting intended to make you feel at ease.



THE FOOD

The menu revolves around classic Italian cuisine with a focus on quality, seasonal ingredients and draws inspiration from Italy's diverse regions.

Our extensive wine list includes 360 wines from around the world, or if you prefer, we offer a full bar with signature cocktails.



Pumpkin and ricotta ravioli with sage butter, toasted hazelnuts and Grana Padano

LARGE PARTIES & PRIVATE DINING

The Club Room, located on the lower ground floor, is available to book for private dining, meetings and events. The room accommodates up to 32 guests seated.

The overall palette features a combination of deep greens with polished brass and blackened steel metal work, and a feature flooring is made of three different types of marble pieces cut together in a bespoke design. The dining area incorporates a small cocktail bar.



SAMPLE SET MENUS

MENU A

£55 Per Person

Starter

Cured salmon with citrus oregano dressing and soft herb salad $$\it \kappa$$ Vitello tonnato with heritage carrots and green beans

Songino and cabbage salad with Parmigiano Reggiano crisps (V)

Main course

As paragus risotto with toosted hazelnuts (V) $\,$

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Roasted cod with Borlotti bean vellutata, aged balsamic marinated heritage tomato

Roasted chicken supreme with cacciatora sauce and cima di rapa

Dessert

Tiramisu with mascarpone cream, Savoiardo sponge and coffee ganache

Seasonal panna cotta

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Home-made ice creams and sorbets (2 scoops)

Cheese Course (Optional/£12.50 per person)

Americano or fresh mint tea

SAMPLE SET MENUS

MENU B

£75 Per Person

Starter

Burrata with beetroot carpaccio and almond pesto (V) $\,$

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Parmigiana with fried aubergine, tomato sauce, basil and parmesan (V)

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 $\label{thm:continuous} \textit{Tuna crudo with creamy avocado, chilli, toasted poppy seeds and \textit{zesty lime drizzle}}$

Seafood risotto with lobster bisque

Main course

Wild mushroom tagliatelle (V)

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Ox cheek in Barolo wine with salsa verde, crushed potatoes and aromatic herbs

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Filet of seabass with braised baby gem, broad beans and peas

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Grilled veal chop with wild garlic pesto and fondant potato

Dessert

Mascarpone cheesecake with strawberry compote

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Tiramisu with mascarpone cream, Savoiardo sponge and coffee ganache

Home-made ice creams and sorbets (2 scoops)

Cheese Course (Optional/£12.50 per person)

Americano or fresh mint tea

SAMPLE SET MENUS

MENU C

£95 Per Person

Canapes

(Choice of 2)

Potato blinis with crème fraiche and salmon Saffron and mozzarella Arancini (V) Beef tartare served on toast with a zesty caper relish

Starter

Asparagus with ricotta salata and white wine zabaglione (V)

Tuna and ricciola tartare with yellow tomato coulis, chilli and ginger dressing

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Pan fried scallops with broad bean and pea puree, crunchy daikon

Carpaccio Piemontese with artichoke, parmesan and summer truffles

Main course

Beef Tournedos Rossini with Madeira sauce

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Aged parmesan risotto with summer truffle (V) $\,$

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Fillet of halibut with fregola, mussels, clams and prawns

Veal ossobuco with saffron risotto "alla Milanese" and gremolata

Dessert

Tiramisu with mascarpone cream, Savoiardo sponge and coffee ganache

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 $White\ chocolate\ mousse\ with\ coconut\ and\ passion fruit$

Hazelnut Bavarese with cocoa sauce and Chantilly

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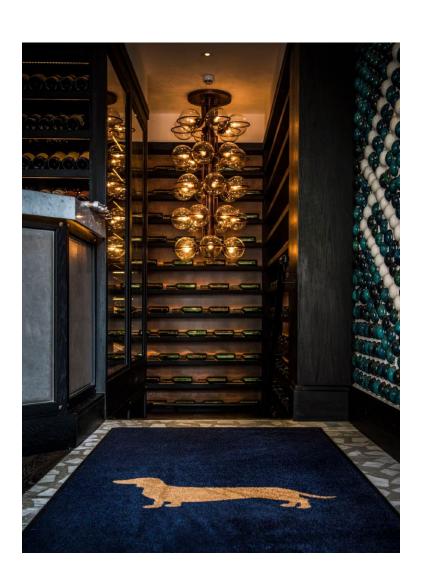
Home-made ice creams and sorbets (2 scoops)

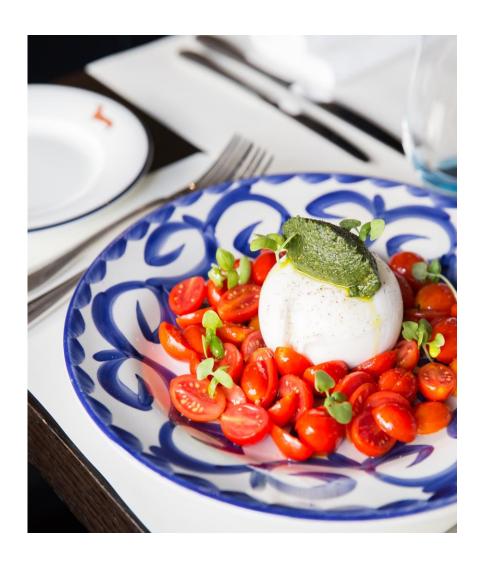
Cheese Course

Americano or fresh mint tea



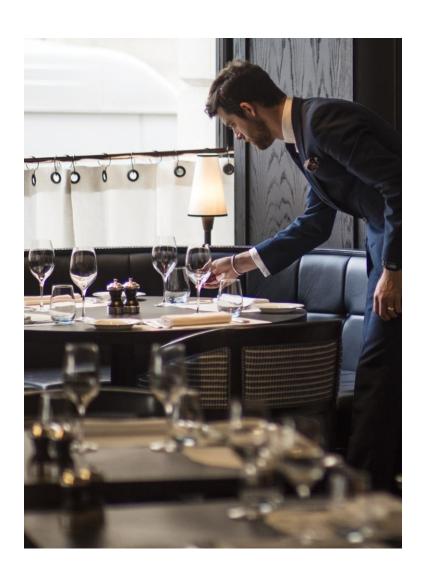
Baked veal ossobuco, saffron risotto "alla Milanese", veal jus.





Burrata from Puglia, Heritage tomato salad, basil pesto.





HOURS

Tuesday to Saturday:

12:00 - 14:30 & 17:00 - 21:30

CONTACT

45 Great Queen Street Covent Garden, London, WC2B 5AA

reservations@margotrestaurant.com +44 (0) 203 409 4777

www.margotrestaurant.com





