

**MARGAUX**<sup>19</sup><sub>26</sub>

# STARTERS

CHOICE OF ONE OF THE BELOW DISHES

## BRUSCHETTA

*Tomato, Onion, Pecorino & Mozzarella*

## CHEESE SOUFFLÉ

*Garlic Velouté*

## LOCAL RABBIT LIVER

*Cognac Cream Sauce*

## MUSHROOMS IN GARLIC

*White Wine, Garlic & Herbs*

## CURED SALMON

*Pickles & Micro Salad*

# PASTA

CHOICE OF ONE OF THE BELOW DISHES AS A  
STARTER OR MAIN COURSE

## CLASSIC LINGUINE CARBONARA

*Guanciale , Pepper, Pecorino & Eggs*

## RIGATONI POMODORO

*Rigatoni tossed in Tomato Fondue & Fresh Basil*

## TAGLIATELLE SEAFOOD RAGU

*Octopus, Calamari & Prawns in a Tomato & Olive  
Ragu*

## PENNE SAUSAGE

*Penne tossed with Maltese Sausage & Pecorino*

## SPAGHETTI SALMONE

*Spaghetti tossed with Salmon, Fresh Spinach, a  
Touch of Cream & Fine Herbs*

# MAIN COURSE

CHOICE OF ONE OF THE BELOW DISHES

## FLANK STEAK

*Served with winter vegetables & Roast Potatoes*

## BAKED SALMON

*Lentil Dahl & Fries*

## BABY CHICKEN

*Set on a Bean Cassoulet*

## PORK BELLY

*Set on Mashed Potatoes & Kale*

## VEAL RIBEYE

*Roast Vegetables & Red Wine Jus*

# CHOICE OF DESSERTS