

allegra



BAR MENU

Market oyster, pickled seaweed mignonette 4 each | 21 ½ dozen

Market oyster, bloody mary granita, pickled celery 4.5 each | 24 ½ dozen

Gordal olives 5

Smoked almonds 4

Allegra's house bread, salted butter, green sauce 4.5

Pistachio choux, liver parfait, preserved clementine & black garlic 3.5 each

Waldorf tarts, pickled walnut, Pevensey blue 7

Fried chicken, aioli, mustard fruit & pickles 14

Salt cod croquettes, aioli & pickled cucumber 7

Blood pudding muffins, pickled jalapeño 8

Selection of charcuterie & pickles 16

Cornish pollack ceviche, tomato, leche de tigre, sea vegetables 14

Gnocchi Parisienne, tomato, courgette, olive & brown butter 25

Aged middle white pork chop, grilled beans & mustard 26

Selection of English cheese, oat crackers & preserved crabapple 15

Clotted cream & strawberry ice-cream sandwiches 4.5 each

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know. An optional 12.5% service charge will be applied to food and beverage.