

*allegra*

DINNER

## SNACKS

Market oyster, pickled seaweed mignonette	4   21 ½ dozen
Allegra's bread service, salted butter, green sauce	4.5
Pistachio choux, liver parfait, black garlic & preserved clementine	3.5 each
Waldorf tarts, pickled walnut, Pevensey blue	7
Blood pudding muffins, pickled jalapeño	8

## STARTERS

Roasted XL scallop sweetcorn, girolles & tarragon	18
Watercress velouté salt baked turnip & seeded loaf	12
Hand-picked crab English cucumber, braised kombu & dashi butter sauce	15
Roasted quail beetroot & pecan mole, sour cream, salt & pepper leg	14

## MAINS

Roast saddle of lamb tomato tarte fine, lamb faggot, gordal olive, artichoke	34
Barbequed pollock Vadouvan spices, potato, spring onion & curry leaf	29
Scottish cod lobster, pickled & smoked carrot, citrus & chilli	34
Gnocchi Parisienne tomato, courgette, olive & brown butter	25

## TO SHARE *(please allow 45 minutes)*

Sirloin of grass-fed beef (500g), Brandywine tomato, pommes paillasson, béarnaise	75
Roast duck, barbequed carrots, fennel & blood pudding -leg sausage, peach, duck fat parker house roll	76

## SIDES

New season potatoes, sweet & sour onions	6.5
Butterhead salad, fine herbs & shallot, buttermilk dressing	6