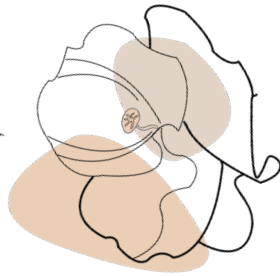


allegra



OYSTERS

- Market oyster, pickled seaweed mignonette 4 each | 21 ½ dozen
- Market oyster, bloody mary granite, pickled celery 4.5 each | 24 ½ dozen
- Fried oyster, malt vinegar, sea purslane & yoghurt 4.5 each

SNACKS

- 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
- Cantaloupe melon, lime & jamón 8
- Salt cod croquettes, aioli & pickled cucumber 7

TO START

- Aged middle white pork pâté en croûte, celeriac remoulade 14
- Pan con tomate, soft herbs, pickled shallot, salted ricotta 12
- Tomato & confit skate terrine, gordal olive, sauce vierge 12
- Cornish pollock ceviche, tomato, leche de tigre & preserved lime 14

ROASTS AND MAINS TO SHARE

- Barbequed short rib of Irish beef, ratatouille vegetables 38
- Whole Yorkshire chicken, Vin Jaune sauce, girolles & watercress 42
- Barbequed trout, English cucumber, dashi butter sauce, soft herbs 36
- Roasted plaice, fregola & shellfish stew, pickled fennel 42
- 12hr cooked shoulder of lamb, buckwheat polenta, aged parmesan 38
- Aged middle white pork chop, grilled beans & mustard 32
- Gnocchi Parisienne, courgette, tomato, gordal olive & brown butter 24

SIDES

- Crispy potatoes, pickled onion & wholegrain mustard 7
- Roasted carrots from the farm, harissa, almonds & yoghurt 7
- Pot roast cabbage, hazelnut butter, toasted yeast 6
- Butterhead salad, fine herbs & shallot, buttermilk dressing 6