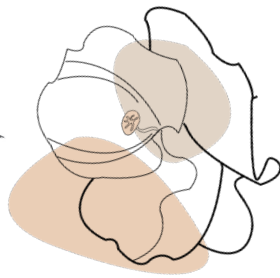


# allegra



## 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

Duck, pistachio & cherry pate en croté 15

Pan con tomate, soft herbs, pickled shallot, salted ricotta 12

Salad of roasted courgette, hazelnut, gordal olive & Coolea 12

Cornish pollock ceviche, tomato, leche de tigre & preserved lime 14

Grass fed Irish beef tartare, pomme paillason & mustard leaves 16

## ROASTS AND MAINS TO SHARE

Aged sirloin of grass-fed beef (500g), Bordelaise sauce 48

Whole Yorkshire chicken, Vin Jaune sauce, girolles & watercress 42

Barbequed trout, English cucumber, dashi butter sauce, soft herbs 36

Monkfish cooked on the bone, grilled mussels & coco beans 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

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.