

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, Colston Basset	7
Blood pudding muffins, pickled jalapeño	8

STARTERS

Roasted scallop Vadouvan spices, pickled celeriac, curry leaf	15
Watercress velouté salt baked turnip & seeded loaf	12
Hand-picked crab apple, kohlrabi & marigold, shellfish broth	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
Pollock cooked en papillote wild mushroom, parmesan dumplings, tarragon	30
Scottish cod & lobster pickled & smoked carrot, citrus & chilli	36
Gnocchi Parisienne tomato, courgette, olive & brown butter	25

TO SHARE *(please allow 45 minutes)*

Sirloin of grass-fed beef (500g), braised shin, onion soubise, pommes paillasson & béarnaise	75
Roast duck, celeriac, chicory & orange - hispi cabbage, duck sausage, duck fat parker house roll	76

SIDES

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



CHEF'S SELECTION
OCTOBER

Market oyster, pickled seaweed mignonette

4 each | 21 ½ dozen

Pistachio choux, liver parfait & preserved clementine

Blood pudding muffins & pickled jalapeño

Line caught mackerel tart, mustard & cucumber

Allegra's house bread

Watercress velouté

salt baked turnip & seeded loaf

Roasted quail

beetroot & pecan mole, sour cream, salt & pepper leg

Pollock cooked en papillote

wild mushroom, parmesan dumplings, tarragon

Roast saddle of lamb

tomato tarte fine, lamb faggot, gordal olive, artichoke

Pre-dessert

Desserts

85