



Wednesday 5th of October

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

Crispy lamb, chermoula, spiced tomato

Mackerel rilette, toasted muffin, horseradish

Swede, watercress & comté tart

Allegra's house bread service

Celeriac & hazelnut terrine, celeriac velouté, pickled trompette

Beef tartare, pickles, chicory & mustard

Lightly steamed pollock, purple sprouting broccoli, lemon & Vin Jaune

Roast Yorkshire chicken, grelot onion, parsley & garlic

Red flesh apple, stem ginger panna-cotta

Rum baba, baked plum, spiced chantilly

Lemon financier, toasted maringue

55

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.