



SET LUNCH MENU

SNACKS

- Allegra's fried chicken, mustard fruit, pickles & aioli 14
- Pistachio choux, chicken liver, black garlic & preserved clementine 3.5
- Waldorf tarts, pickled walnut, Colston Basset 7
- Fried oyster, green tomato, seaweed & ginger 5 each
- Market oysters, pickled seaweed mignonette
4 each | 1/2 dozen 21

FOR THE TABLE

- Allegra's bread service, cultured butter, green sauce
- Beef tartare, pickled & smoked carrot, nasturtium
- Whipped cod brandade, pickled seaweed, soft egg & potato chips
- Bitter leaf waldorf salad, red flesh apple, candied pecan

MAINS

- Confit lamb breast, Ceaser dressing
- or*
- Steamed plaice, watercress velouté, salt baked & pickled kohlrabi
- or*
- Crushed swede & wild mushroom crêpe, parmesan & chicory
- or*
- Sirloin of grass-fed beef (500g), pommes paillason, beef ragu, pickles & béarnaise
(+10 per person) for two

Potato rosti,
kale, pepper butter sauce
6

Purple sprouting broccoli,
hazelnut & yeast
6

Market leaves,
fine herbs & shallot
6

DESSERTS

- Chocolate tart, creme fraiche ice cream
- Caramelised apple baba & spiced chantilly
- Selection of English cheeses, Epping honey, oat crackers +6

3 courses £38

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.