

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 mandarin	3.5 each
Waldorf tarts, pickled walnut, Colston Basset	7
Blood pudding muffins, pickled jalapeño	8

STARTERS

Jerusalem artichoke confit egg, clementine & truffle	16
Potato vichyssoise mackerel tartare, toasted muffin & watercress	14
Hand-picked crab barbequed carrot, crab & carrot sauce, guanciale	15
Barbequed quail, romesco sauce & leek, fried leg & aioli	16

MAINS

Roast loin & faggot of venison beetroot & pecan mole, swede	38
Line caught pollock braised leek, three-cornered leek & Vin Jaune	32
Scottish cod & lobster pickled & smoked carrot, citrus & chilli	36
Barbequed cabbage pepper glaze, mushroom caramel & celeriac	25

TO SHARE *(please allow 45 minutes)*

Sirloin of grass-fed beef (500g), grilled hen of the woods, pomme paillasson, pepper sauce & béarnaise	80
Whole roast duck, salted rhubarb & celeriac -duck leg chou farci, aged duck & celeriac broth	82

SIDES

Roasted Pink Fir potatoes, sour cream, pickled cucumber	7
Market leaves, fine herbs & shallot, buttermilk dressing	6

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CHEF'S SELECTION MARCH

Market oyster, pickled seaweed mignonette

4 each | 21 ½ dozen

Pistachio choux, liver parfait & preserved mandarin

Fried mushroom, shaved Coppa

Aged chalk stream trout, cucumber & horseradish

Allegra's house bread

Potato vichyssoise

mackerel tartare, toasted muffin & watercress

Barbequed quail,

romesco sauce & leek, fried leg & aioli

Roasted scallop,

caviar, turnip & seaweed (+22 supplement)

Line caught pollock

braised leek, three-cornered leek & Vin Jaune

Roast loin & faggot of venison

beetroot & pecan mole, swede

Pre-dessert

Desserts