



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

Line caught pollock

braised leek, three-cornered leek & Vin Jaune

Roast loin & faggot of venison

beetroot & pecan mole, swede

Pre-dessert

Desserts