

allegra

SET LUNCH MENU

SNACKS

Pistachio choux, chicken liver, black garlic & preserved mandarin 3.5 each

Waldorf tarts, pickled walnut, Colston Basset 7

Allegra's fried chicken, mustard fruit, pickles & aioli 14

Beef shin & horseradish croquettes, smoked ketchup 8

Grilled oyster, pickled jalapeno & wild garlic butter 5 each

Market oysters, pickled seaweed mignonette

4 each | 1/2 dozen 21

FOR THE TABLE

Allegra's bread service, cultured butter, green sauce

Leek vinaigrette, crushed egg, capers & chervil

Salt cod, charlotte potato, seaweed & sorrel

Baked celeriac, pear, hazelnut & brown butter

MAINS

Glazed beef cheek, caramelised turnip, watercress & horseradish

or

Roast pollock, mussels, leek & preserved lemon

or

Barbequed cabbage, pepper glaze, mushroom caramel & celeriac

or

Aged middle white pork chop (600g), pancetta & smoked bone marrow bordelaise

For two (+6 per person)

Pomme purée

5

Purple sprouting broccoli, romesco &
toasted almonds

7

Market leaves,
fine herbs & shallot

6

DESSERTS

Milk chocolate, pecan & salted caramel

Whipped rice pudding, caramelised apple & vanilla

Selection of English cheeses, Epping honey +6

3 courses £42

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.