

*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

Stuffed morels lovage, roast chicken beurre blanc, Fino Sherry	16
Hand-picked crab white asparagus 'Grenobloise'	17
Barbequed quail, romesco sauce & leek, fried leg & aioli	16
Watercress & wild garlic velouté sheep's curd, toasted seeds & leek rarebit	14

## MAINS

Roast loin of Welsh lamb barbequed breast, asparagus, parsley & lemon	38
Line caught pollock braised leek, wild garlic & 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 paillason, pepper sauce & béarnaise	80
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## 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

MAY

Market oyster, pickled seaweed mignonette

4 each | 21 ½ dozen

Pistachio choux, liver parfait & preserved mandarin

Fried mushroom, shaved Coppa

Aged trout, cucumber & horseradish

Allegra's house bread

Watercress & wild garlic velouté  
sheep's curd, toasted seeds & leek rarebit

Barbequed quail,  
romesco sauce & leek, fried leg & aioli

Roasted scallop,  
Vadouvan spices, pickled celeriac, curry leaf *(+16 supplement)*

Line caught pollock  
braised leek, three-cornered leek & Vin Jaune

Roast loin of Welsh lamb  
barbequed breast, asparagus, parsley & lemon

Pre-dessert

Desserts

89

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To maximise your dining experience, this menu is for the enjoyment of the entire table  
Last orders for Chef's Selection are at 21:15pm.

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.