

allegra

CHEF'S SELECTION MAY

Market oyster, pickled seaweed mignonette

4 each | 21 ½ dozen

Pistachio choux, liver parfait & preserved mandarin

Fried mushroom, shaved Coppa

Mackerel, 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

Line caught pollock

braised leek, three-cornered leek & Vin Jaune

Roast loin of Welsh lamb

barbequed breast, asparagus, parsley & lemon

Pre-dessert

Desserts

89