

allegra

LUNCH SET 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

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

Salt cod, new season potatoes, trout roe & pickled celery

Charentais melon, tomato, ginger & seaweed

Beef tartare, mustard, pickles & confit egg yolk

MAINS

Confit lamb, onion tart tatin, soubise & watercress

or

Barbequed plaice, mussels, roasted red pepper and tomato sauce

or

Gnocchi Parisienne, aged parmesan, grilled asparagus & peas

or

Sirloin of grass-fed beef, grilled hen of the woods, pepper sauce

For two (+10 per person)

Pomme purée & kale

6

Market leaves,
fine herbs & shallot

6

Glazed carrots & chervil

7

DESSERTS

Milk chocolate, pecan, salted caramel ice-cream

or

Gariguetta strawberry and lemon verbena mille-feuille

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.