

CHEF'S TASTING MENU
JUNE

Market oyster, pickled seaweed mignonette 4 each | 21 ½ dozen

Grilled pea & parmesan tart
Toasted muffin, mackerel & watercress
Fried daikon, green tomato & nori

Allegra's bread service

Potato & nettle vichyssoise, sheep's curd

Steak tartare, potato rosti & mustard leaves

Scallop, vadouvan spices, pickled celeriac, curry leaf (+£16 supplement)

Cornish Pollock, white asparagus, trout roe & seaweed

Yorkshire chicken, leg fricassee, mushroom & wild garlic

Lemon & lime

Crème fraiche tart, strawberry ice-cream

Caramel ripple marshmallow