

*allegra*

DINNER

CHEF'S TASTING MENU  
MAY

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

Charentais melon, ginger & seaweed  
Beef tartare & smoked carrot tart

Allegra's bread service

Mackerel crudo, bloody mary granita, pickled celery & sea vegetables

Warm salad of courgette, tomato, olive & mint

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

Barbequed monkfish, peas à la française

Lamb faggot, tropea onion tart tatin & soubise

Lemon & elderflower

Milk chocolate & salted hazelnut

Caramel marshmallow

## À L A C A R T E

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|--|---------------------|
| Market oyster, pickled seaweed mignonette  | 4 each   21 ½ dozen |
| Market oyster, Bloody Mary granita   | 5 each   24 ½ dozen |
| Allegra's bread service, salted butter, green sauce  | 4.5                 |
| Pistachio choux, liver parfait & preserved mandarin  | 3.5 each            |
| Waldorf tarts, pickled walnut, Colston Basset  | 7                   |
| Fried daikon, green tomato & nori  | 6                   |
| Charentais melon, tomato, ginger & seaweed   | 12                  |
| Warm salad of courgette, tomato, olive & mint  | 12                  |
| Grilled potato bread, XO crab, lemon & daikon  | 14                  |
| Hand rolled linguine, girolles & thyme   | 18                  |
| Whole roast quail, romesco sauce, leek & aioli   | 15                  |
| Grilled mackerel, smoked broth, tomato, gordal olive, fennel & celery                                  | 13                  |
| Lobster stuffed cabbage, shellfish sauce   | 24                  |
| Lamb faggot, Tropea onion tarte Tatin & soubise  | 24                  |
| Barbequed monkfish, peas à la française  | 44                  |
| Sirloin of grass-fed beef, grilled hen of the woods,<br>sauce bordelaise, pomme paillasson & béarnaise | 65                  |
| Roasted Pink Fir potatoes, sour cream, pickled cucumber  | 7                   |
| Market leaves, fine herbs & shallot, buttermilk dressing   | 6                   |
| Milk chocolate, pecan & salted caramel   | 12                  |
| Lemon vacherin, verbena & thyme  | 12                  |
| Gariguet strawberry & elderflower tart   | 12                  |
| Selection of English cheese, oat crackers & Epping honey   | 16                  |

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.

