

CHEF'S TASTING MENU

AUGUST

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

Vadouvan spiced gurnard, mustard fruit & curry leaves
Toasted English muffin, steak tatar, Westcombe cheddar & red pepper

Allegra's bread service

Chilled cucumber soup, celery, lovage & grapes

Grilled courgette, ricotta & lemon

Barbequed mackerel, smoked broth, tomato, Gordal olive, fennel & celery

Aged middle white pork, French beans, bone marrow vinaigrette & blood pudding

Crème fraîche, cherry & olive oil

Honey parfait, fig & yoghurt

Mirabelle plum Bakewell tart