

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
Fried oyster, green tomato, ginger & nori 5 each
Market oyster, pickled seaweed mignonette 4 each | 21 ½ dozen | 38 dozen

FOR THE TABLE

- Allegra's bread service, cultured butter, green sauce
Mackerel tartine, lemon & watercress
Steak tartare, shallot, pickles & confit egg yolk
Beetroot, pecan, blackberries, yoghurt & bitter leaves

MAINS

- Braised lamb shoulder, buckwheat polenta & sofrito
or
Cornish pollock, Vadouvan spices, new potato, celery & fried curry leaf
or
Fried gnocchi, grilled hen of the wood & tarragon
or
Sirloin of grass-fed beef (500g), chimichurri, tomato, fried shallot & pomme paillasson
For two (+8 per person)

Fried potatoes,
mustard & pickled onion
7

Market leaves, fine herbs,
shallot & French dressing
6

Grilled cabbage & peppercorn sauce
6

DESSERTS

- Milk chocolate, orange & Grand Marnier
or
Vanilla & Greengage ice cream sandwich
or
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.