

CHEF'S TASTING MENU  
SEPTEMBER  
Wednesday 20th - Saturday 23rd

Market oyster, pickled seaweed mignonette 4 each | 21 ½ dozen | 38 dozen

Blood pudding muffin, jalapeño  
Tomato & mackerel Tart Tatin

Allegra's bread service

Celeriac, beetroot, peacan, brown butter & marigold

Vadouvan Moules-frites

Roasted scallop, smoked butter, green tomato & seaweed (+16 supplement)

Barbequed monkfish, shellfish sauce, Guanciale, carrot & ginger

Chicken thigh, gnocchi Parisienne, Vin Jaune, wild mushrooms & tarragon

Baron Bigod, apricot & walnut Mille-feuille (+14 supplement)

Apple & yoghurt

Blackberry & creme fraiche ice cream sandwich

Key Lime tart