

*allegra*

DINNER

## À L A C A R T E

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

Market oyster, Bloody Mary granita 5 each | 24 ½ dozen | 42 dozen

Allegra's bread service, salted butter, green sauce 5

Pistachio choux, liver parfait & preserved mandarin 3.5 each

Waldorf tarts, pickled walnut, Colston Basset 7

Fried gnocchi, girolles, barbequed sweetcorn & tarragon 12

Smoked tomato & Gordal olive tart 14

Grilled potato bread, XO crab, lemon & daikon 15

Roasted scallop, smoked butter sauce, seaweed & green tomato 16

Barbequed & pickled mushroom on toast 18

Crispy chicken thigh, romesco & Roscoff onion 22

Hand cut tagliatelle, lobster & pickled fennel 28

Scottish cod, grilled courgette curry, fried curry leaf 29

Roast duck, blackberry, beetroot & pecan mole, duck leg kofta 75

Sirloin of grass-fed beef (500g), chimichurri, tomato,  
fried shallot & pomme paillason 65

Crushed new season potatoes, sour cream, pickled cucumber 7

Market leaves, fine herbs, shallot & French dressing 6

Milk chocolate, orange & Grand Marnier 12

Honey parfait, fig & yoghurt 12

Baron Bigod, apricot & walnut Mille-feuille 14

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.