

SNACKS

Pistachio choux, chicken liver, black garlic & preserved mandarin	3.5 each
Waldorf tarts, pickled walnut, Colston Bassett	7
Blood pudding muffins, pickled jalapeño	8
Allegra's fried chicken, mustard fruit, pickles & aioli	14
Market oyster, pickled seaweed mignonette	
4 each 21 ½ dozen 38 dozen	
Allegra's warm focaccia, tomato, basil & Parmesan	5

STARTERS

Salad of Winter citrus, chicory, jalapeño, pecan & yogurt	11
Grilled potato bread, XO crab, lemon & daikon	15
Beef tartare, mustard, pickles & confit egg yolk	15
Jerusalem artichoke, pear, brown butter, marigold & lardo	13
Vadouvan Moules-frites, shoestring fries	13

MAINS

Venison Chou Farci, soft polenta & Bordelaise sauce	26
Wild mushroom & celeriac pithivier	19
Scottish cod, sauce Grenobloise & bitter leaves	27

ROASTS

All our roasts are served with crispy potatoes, Yorkshire pudding, pot roast cabbage, beef fat carrots, crushed swede & gravy

Roast beef & horseradish cream	28
Slow cooked lamb shoulder	27

FOR SHARING

Whole roast Yorkshire chicken	52
Sirloin of grass-fed beef on the bone (500g)	65

SIDES

Crushed new season potatoes, sour cream, pickled cucumber	7
Market leaves, fine herbs, shallot & French dressing	6

DESSERTS

Chocolate, pear & hazelnut trifle	11
Spiced apple pudding, Crème Anglaise	10
Custard tart & prunes	11
Selection of English cheese, oat crackers & Epping honey	16