

# allegra

## LUNCH SET MENU

### SNACKS

- Pistachio choux, chicken liver, black garlic & preserved mandarin 3.5 each  
Waldorf tarts, pickled walnut, Colston Bassett 7  
Allegra's fried chicken, mustard fruit, pickles & aioli 14  
Market oyster, pickled seaweed mignonette 4 each | 21 ½ dozen | 38 dozen

### FOR THE TABLE

- Allegra's warm focaccia, tomato, basil & Parmesan  
Mackerel crudo, winter citrus, radish & mint  
Beef tartare, mustard, pickles & confit egg yolk  
Bitter leaf salad, Red flesh apple, celery, pecan & Colston Bassett

### MAINS

- Venison Chou Farci, cime di rapa, salt baked turnip  
*or*  
Fried gnocchi, girolles, chanterelles & tarragon  
*or*  
Scottish cod, kale, grilled brassica sauce, lemon & pomme paillason  
*or*  
Sirloin of grass-fed beef (500g), braised shin ragu, roasted onion, pomme paillason & Bordelaise sauce  
For two (+10 per person)
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|------------------------------------|--|--|
| Crushed potatoes & sour cream<br>7 | Market leaves, fine herbs,<br>shallot & French dressing<br>6 | Roasted cabbage, peppercorn sauce<br>7 |
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### DESSERTS

- Toasted hazelnut & vanilla Affogato  
*or*  
Caramelia chocolate, orange & Grand Marnier  
*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.