



## 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

Glazed parsnip, pear, vanilla, yeast & chicken skin

### MAINS

Grilled Poussin, romesco & Roscoff onion

*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)

Crushed potatoes & sour cream

7

Market leaves, fine herbs,  
shallot & French dressing

6

Roasted cabbage, peppercorn sauce

7

### DESSERTS

Irish Coffee 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.