

CHEF'S TASTING MENU

NOVEMBER

Wednesday 15th - Saturday 18th

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

Pork Pie

Beetroot tart & goat's cheese

Allegra's focaccia, tomato, basil & Parmesan

Waldorf salad, Red Flesh apple, celery, pecan & Colston Bassett

Jerusalem artichoke, pear, brown butter, marigold & lardo

Roasted scallop, shellfish sauce, carrot & chilli (+16 supplement)

Scottish cod, purple sprouting broccoli, anchovy hollandaise, lemon

Sirloin, salsify, bone marrow, watercress & Bordelaise

Baked St.Cera, parker house rolls, quince & walnut (+16 supplement)

Earl Grey, crème fraîche, bergamot

Caramelia chocolate, orange & Grand Marnier

Pear pate de fruit