

allegra

DINNER

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

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

Warm focaccia, tomato, basil & Parmesan 5

Pistachio choux, liver parfait & preserved mandarin 3.5 each

Waldorf tarts, pickled walnut, Colston Basset 7

Blood pudding muffins, pickled jalapeño 8

Fried gnocchi, girolles, chanterelles & tarragon 12

Mackerel crudo, winter citrus, radish & mint 14

Grilled potato bread, XO crab, lemon & daikon 15

Roasted scallop, shellfish sauce, carrot, citrus & chili 16

Roasted cep & pickled mushroom on toast 19

Crispy chicken thigh, romesco & Roscoff onion 20

Hand cut tagliatelle, lobster & pickled fennel 28

Scottish cod, kale, grilled brassica sauce, lemon & pomme paillason 29

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

Sirloin of grass-fed beef (500g), braised shin ragu, roasted onion, bordelaise,
pomme paillason & bearnaise 65

Crushed new season potatoes, sour cream, pickled cucumber 7

Market leaves, fine herbs, shallot & French dressing 6

Milk chocolate, orange & Grand Marnier 12

Apple Tart Tatin & spiced Calvados ice cream 12

Baked St. Cera, parker house rolls, quince & walnut 16

Selection of English cheese, oat crackers & Epping honey 16

