

CHEF'S TASTING MENU  
DECEMBER

Wednesday 6th - Saturday 9th

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

Mushroom bon bon, shaved Coppa  
Waldorf tart, pickled walnut, Colston Bassett

Allegra's focaccia, tomato, basil & parmesan

Parsnip, pear, vanilla & roasted chicken skin

Lobster agnolotti, pickled fennel, shellfish sauce

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

Scottish cod, grilled brassica, lemon & pomme paillason

Barbequed poussin, leek heart & hazelnut

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

Yoghurt & bavaroise, thyme, Red flesh apple

Caramelia chocolate, salted pecan, milk ice-cream

Mince pie