

allegra

SNACKS

- Pistachio choux, chicken liver, black garlic & preserved mandarin 3.5 each
- Waldorf tarts, pickled walnut, Colston Bassett 7
- Blood pudding muffins, pickled jalapeño 8
- Allegra's fried chicken, mustard fruit, pickles & aioli 14
- Market oyster, pickled seaweed mignonette
4 each | 21 ½ dozen | 38 dozen
- Allegra's warm focaccia, tomato, basil & Parmesan 5
- Prawn cocktail, crispy potato, Marie Rose & confit tomato 4 each

STARTERS

- Roasted celeriac, Vadouvan spice, fried curry leaf 12
- Grilled potato bread, XO crab, lemon & daikon 15
- Beef tartare, smoked carrot & nasturtium 15
- Mackerel crudo, pickled & braised daikon, lemon & smoked mackerel broth 12

MAINS

- Crispy chicken thigh, romesco & Roscoff onion 20
- Fish chowder 29
- lightly steamed hake, mussels, brown shrimp, pickled cabbage & parsley*

ROASTS

All our roasts are served with crispy potatoes, Yorkshire pudding, greens, carrots, crushed swede & gravy

- Roast Shorthorn beef, horseradish cream 28
- Porchetta of aged Middle White pork, apple sauce 26
- Wild mushroom, celeriac & tarragon pithivier 19

FOR SHARING

- Slow cooked neck of Welsh Lamb 52

SIDES

- Cauliflower cheese 9
- Market leaves, fine herbs, shallot & French dressing 6

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.