

allegra

LUNCH SET MENU 16th & 17th February

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, pickled & braised daikon, lemon & smoked mackerel broth
Winter leaf & beetroot salad, celery, apple, pecan & Colston Bassett
Beef tartare, green peppercorn, watercress & smoked bone marrow

MAINS

Slow-cooked neck of Welsh lamb, soft polenta & soffrito
or
Grilled Hen of the Wood & pickled mushroom on toast
or
Fish chowder, lightly steamed hake, mussels, brown shrimp, pickled cabbage & parsley
or
Sirloin of grass-fed beef (500g), braised shin ragu, roasted onion & bordelaise
For two (+10 per person)

Crushed potatoes, sour cream & pickles
7

Market leaves, fine herbs,
shallot & French dressing
6

DESSERTS

Milk chocolate, salted caramel & hazelnut
or
Profiterolles, vanilla ice cream & 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.