

allegra

DINNER

CHEF'S TASTING MENU
FEBRUARY
Wednesday 21st - Saturday 24th

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

Beef tartare, green peppercorn & watercress tart
Hazelnut & onion gougère

Allegra's focaccia, tomato, basil & parmesan

Beetroot, winter leaves, blackberries & pecan

Bouillabaise, hake, mussels, fennel, croutons & aioli

Roasted scallop, pickled celery, champagne & caviar (+19 supplement)

Barbequed monkfish, carrot, lardo, ginger & shellfish sauce

Confit lamb breast, purple sprouting broccoli & anchovy dressing

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

Sour cherry, buttermilk & olive oil

Rhubarb & vanilla tart

Chocolate & salted caramel

62

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.

To maximise your dining experience, this menu is for the enjoyment of the entire table
Last orders for Chef's Selection are at 21:15pm.

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 Bassett 7

Blood pudding muffins, pickled jalapeño 8

Beetroot, winter leaves, blackberries & pecan 12

Mackerel crudo, pickled & braised daikon, lemon & smoked mackerel broth 14

Grilled potato bread, XO crab, lemon & daikon 15

Roasted scallop, pickled celery, champagne & caviar 19

Beef tartare, green peppercorn, watercress & smoked bone marrow 16

Grilled Hen of the Wood & pickled mushroom on toast 19

Confit lamb breast, purple sprouting broccoli & anchovy dressing 26

Hand cut tagliatelle, lobster & pickled fennel 30

Fish chowder, lightly steamed hake, mussels, brown shrimp,
pickled cabbage & parsley 29

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

Barbequed monkfish & carrot curry, fried curry leaf 45

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, salted caramel & hazelnut ice cream 12

Seville orange & Grand Marnier mille-feuille 12

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

Selection of English cheese, oat crackers & Epping honey 16

