

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