



LUNCH SET MENU
22nd & 23rd March

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, rhubarb & turnip
Ricotta, walnut, blood orange & bitter leaves
Beef tartare, green peppercorn, watercress & smoked bone marrow

MAINS

Slow-cooked breast of Welsh lamb, grilled carrot, chermoula spices, lemon & yoghurt
or
Grilled Hen of the Wood & pickled mushroom on toast
or
Cornish hake, braised leek, trout roe, Vin Jaune & three-cornered leek
or
Roasted monkfish, fregola, mussels & nasturtium
For two (+10per person)

Crushed potatoes,
sour cream & pickles
7

Market leaves, fine herbs,
shallot & French dressing
6

DESSERTS

Tarte au Citron, crème fraîche
or
Milk chocolate, sour cherry & hazelnut
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.