

allegra

DINNER

CHEF'S TASTING MENU
MARCH
Wednesday 27th - Saturday 30th

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

Ham hock croquette, mustard & pickled onion
Waldorf tarts, pickled walnut, Colston Bassett

Allegra's focaccia, tomato, basil & parmesan

White asparagus, pepper sauce & pickled trompette

Grilled mackerel on toast, tomato, escabeche vegetables & aioli

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

Cornish hake, smoked broth, leek, wild garlic & trout roe

Sirloin of grass-fed beef, purple sprouting broccoli, smoked pomme puree
& bordelaise sauce

Shallot tarte tatin, sherry caramel & Brightwell Ash (+15 supplement)

Soda bread ice cream & sour cherries

Rhubarb & vanilla trifle

Lemon macaron

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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

White asparagus, pepper sauce & pickled trompette 14

Mackerel crudo, rhubarb & turnip 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

Barbequed poussin, leek heart, romesco & guanciale 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

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 & sour cherry tart 12

Seville orange & Grand Marnier mille-feuille 12

Shallot tarte tatin, sherry caramel & Brightwell Ash 15

Selection of English cheese, oat crackers & Epping honey 16

