

allegra

Sunday 21st April

SNACKS

- Pistachio choux, chicken liver, black garlic & preserved mandarin 3.5 each
Waldorf tarts, pickled walnut, Colston Bassett 7
Blood pudding muffins, pickled jalapeño 8
Allegra's fried chicken, mustard fruit, pickles & aioli 14
Market oyster, pickled seaweed mignonette
4 each | 21 ½ dozen | 38 dozen
Allegra's warm focaccia, tomato, basil & Parmesan 5

STARTERS

- Mackerel crudo, rhubarb & turnip 12
Grilled potato bread, XO crab, lemon & daikon 15
Beef tartare, green peppercorn, watercress & smoked bone marrow 15
Green asparagus, new potatoes, wild garlic & lemon 12

MAINS

- Confit lamb breast, soft polenta, spring vegetables & lemon 24
Fish chowder, lightly steamed hake, mussels, brown shrimp,
pickled cabbage & parsley 29

ROASTS

All our roasts are served with crispy potatoes, Yorkshire pudding, greens, carrots, crushed swede & gravy

- Roast Shorthorn beef, horseradish cream 28
Porchetta of aged Middle White pork, apple sauce 26
Wild mushroom, celeriac & tarragon pithivier 19

FOR SHARING

- Slow cooked shoulder of Welsh Lamb, mint sauce 56
Sirloin of grass-fed beef on the bone (500g) 65

SIDES

- Cauliflower cheese 9
Market leaves, fine herbs, shallot & French dressing 6

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.