

allegra

LUNCH SET MENU

26th - 27th April

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

Blood pudding muffins, pickled jalapeño 8

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

Market oyster, Bloody Mary granita 5 each | 24 ½ dozen | 42 dozen

FOR THE TABLE

Allegra's warm focaccia, tomato, basil & parmesan

Mackerel crudo, rhubarb & turnip

White asparagus, pepper sauce & pickled trompette

Beef tartare, green peppercorn, watercress & smoked bone marrow

MAINS

Welsh lamb breast, polenta, aged parmesan, sofrito

or

Grilled Hen of the Wood & pickled mushroom on toast

or

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

or

Sirloin of grass-fed beef (500g), braised shin ragu, roasted onion, bordelaise,

For two (+10per person)

Crushed potatoes,
sour cream & pickles

7

Market leaves, fine herbs,
shallot & French dressing

6

DESSERTS

Lemon meringue Sundae

or

Gariguette strawberry & vanilla Mille-feuille

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.