

allegra

DINNER

CHEF'S TASTING MENU
MAY
Wednesday 1st - Saturday 4th

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

Blood pudding muffin, pickled jalapeño
Grilled pea, asparagus & lemon tart

Allegra's focaccia, tomato, basil & parmesan

Mackerel crudo, rhubarb & turnip

Asparagus, ricotta, capers & wild garlic

Roasted scallop, pickled celery, champagne beurre blanc (+14 supplement)

Bouillabaisse of hake, mussels, saffron, fennel, pomme paillasson & aioli

Sirloin of grass-fed beef, grilled Hen of the Wood, celeriac & peppercorn sauce

Tropea onion Tarte Tatin, Pedro Ximénez caramel & Brightwell Ash
(+15 supplement)

Rhubarb & vanilla Sundae

Strawberry & elderflower Paris Breast

Apricot macaron

62

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 beurre blanc 14

Beef tartare, green peppercorn, watercress & smoked bone marrow 16

Grilled Hen of the Wood & pickled mushroom on toast 19

Welsh lamb neck, roasted vegetables, stracciatella & basil 26

Hand cut tagliatelle, lobster & pickled fennel 30

Fish chowder, lightly steamed hake, mussels, brown shrimp,
pickled cabbage & parsley 29

Slow-cooked shoulder of Welsh lamb, mushroom duxelles, buckwheat polenta & spring
vegetable fricassee 62

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

