

allegra

À LA CARTE

SNACKS	Pistachio choux, liver parfait, preserved clementine & black garlic 3.5 each
	Waldorf tarts, pickled walnut, Colston Bassett 7
	Tunworth & prosciutto croquettes 2.5 each
	Allegra's fried chicken, aioli, mustard fruit & pickles 14
	Allegra's warm focaccia, tomato, basil & parmesan 5
RAW BAR	Market oyster, pickled seaweed mignonette 4 each 21 ½ dozen 38 dozen
	Market oyster, Bloody Mary granita 5 each 24 ½ dozen 42 dozen
	Wild seabass crudo, carrot, citrus & chilli 14
STARTERS & SMALL PLATES	Grilled potato bread, XO crab, lemon & daikon 15
	Lamb breast skewer, harissa, cucumber & yoghurt 9 each
	Pot roast cabbage, Caesar dressing, Ortiz anchovy 12
	Pan con tomate, mint pickled shallots & salted ricotta 14
	Chargrilled leeks, romesco & lardo 14
	Barbequed & raw green salad, charred brassica sauce 12
MAINS	Hand-rolled linguini, girolles & tarragon 17
	Braised beef pappardelle, 'nduja, aged parmesan 24
	Roast baby chicken, bread sauce & salsa verde 24
	Moules Marinere, garlic, white wine & French fries 22
	Cornish hake Bouillabaisse, fennel, aioli & croutons 29
	Glazed short rib, buckwheat polenta, parmesan & soft herbs 28
GRILLS & CHOPS	Sirloin of grass-fed beef (250g) & pepper sauce 36
	Sirloin of grass-fed beef on the bone (500g) & pepper sauce 55
	Mangalitzka pork chop, beetroot mole & smoked bone marrow 32
TO SHARE	Barbequed monkfish curry, carrot, curry leaf & flatbreads 58 (For 2 to share)
SIDES	French Fries 6
	Gem lettuce, French dressing, soft herbs & shallot 6
	New season potatoes, soft herbs, salted butter 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.