

allegra

Sunday 21st July

SNACKS

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

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

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

STARTERS

Grilled potato bread, XO crab, lemon & daikon 15

Lamb breast skewer, harissa, cucumber & yoghurt 9 each

Barbequed & raw green salad, charred brassica sauce 12

Wild seabass crudo, carrot, citrus & chilli 14

MAINS

Braised beef pappardelle, 'nduja, aged parmesan 24

Moules Marinere, garlic, white wine & French fries 22

Sirloin of grass-fed beef (250g) & pepper sauce 36

ROASTS

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

Roast Shorthorn beef, horseradish cream 28

Roast baby chicken 24

Wild mushroom, celeriac & tarragon pithivier 19

TO SHARE

Slow cooked leg of Welsh Lamb, salsa verde 48

Sirloin of grass-fed beef on the bone (500g) 55

SIDES

French Fries 5

Gem lettuce, French dressing, soft herbs & shallot 6

Cauliflower cheese 9

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.