

28-50

WINE BAR & KITCHEN

A La Carte Menu

Small Bites

Smoked Almonds (V)
£4.50

Nocellara Del Belice Olives (V)
£4.50

Mini Chorizo
£6.95

Hummus & Pitta Bread (V)
£6.95

Truffle Arancini (V)
£7.95

Squid Tempura, Lime Aioli
£8.95

To Share

Charcuterie Selection
Serrano ham, Chorizo, Saucisson,
Cecina, Morcon
Each £5.95 / all £19.95

Cheeses from "Fromagerie Beillevaire
Sainte-maure, Saint Nectaire paille de
seigle, Brun de noix, Comte,
Fourme d'Ambert
Each £4.50 - Selection of three / five -
£12.95 / £19.95

Cheese And Charcuterie Selection
All five cheeses and five charcuteries
£34.95

Garden Sharing Platter (V)
Hummus and pitta, artichoke tempura,
pickled mushrooms, arancini, roasted fig
£17.95

All cheese dishes are served with apricot bread, oat crackers, homemade chutney, fruit and accompaniments. Please advise your server of any nut allergies.

Starters

Crab Salad
Mango, avocado purée & coriander cress
£13.95

Smoked Salmon
Pickled cucumber, lemon, dill
& mustard yoghurt
£11.95

Seared Scallops
Pumpkin purée, pickled ginger
& toasted pine nuts
£13.95/£23.95

Seabass Ceviche
Ginger, lime, chilli &
avocado
£12.95

Grilled Halloumi (V)
Quinoa salad, citrus, kale, fresh herbs
£9.95

Grilled Prawns
Aioli mayonnaise, garlic butter & salad leaves
each £3.50, ½ dozen £16.50

Beetroot Salad (V)
Fig, kohlrabi, onion purée and pinenut
£10.95

Cep Mushroom Velouté (V)
Herbs Chantilly & sourdough croutons
£9.95

**Goose & Mustard
Terrine**
Spiced apple relish
& brioche
£11.95

Burrata (V)
Mushrooms, smoked onion purée
& hazelnut
£13.95

Artichoke Tempura (V)
Chermoula mayonnaise
£9.95

Seafood

Colchester Rock Oysters
each ½ dozen 9
£3.50 £12.95 £18.95

Sharing Seafood Platter
£32.50 for two / £55.50 for three / £75.50 for four
Mussels, Colchester Rock oysters, crevette prawns, clams,
Devonshire crab, lemon & shallot vinegar

Mussels marinere
Cooked in white wine, garlic, parsley
£10.95/£16.95

28-50's Classics

Stone Bass
Crushed new potatoes, fresh herbs & shellfish bisque
£22.95

Seared Tuna
Asian broth, bok choy, shitake mushroom, toasted
peanut & coriander cress
£23.95

Fish Pie
Curried béchamel, leeks, mashed potatoes, &
sourdough croutons
£21.50

Slow Roasted Lamb Shoulder
Quince, turnip & lamb broth
£21.95

Duck Confit
Homemade duck-fat chips
£20.95

Roasted Butternut Squash (V)
Kale, freekeh & spiced pumpkin velouté
£13.95

28-50's Famous Hot Dog
Caramelised onion, ketchup, mustard
pomme paille & brioche roll
£9.95

28-50's Infamous Cheeseburger
Tomato relish, mustard, brioche bun & fries
£14.95

Grilled Hispi Cabbage (V)
Pumpkin purée, quinoa, chermoula
£13.95

From the Grill

Snowdonian Welsh Black X Beef:
All our Steaks are aged for 28-days

Rib Eye Steak
10 oz = 280g
£27.95
12 oz = 340g
£31.95

Sirloin Steak
12 oz = 340g
£28.95
16 oz = 450g
£35.95

Fillet Steak
8 oz = 225g
£28.95
10 oz = 280g
£34.95

A selection of home-made sauces are available, such as: Bearnaise, Peppercorn or Garlic butter £2.50

Sides

Triple Cooked Chips
£4.50

Mixed Leaf Salad With Balsamic Dressing
£4.50

Buttered New Potatoes
£4.50

Skinny Fries
£4.50

Roasted Chantenay Carrots
£4.50

Tender Steam Broccoli With Garlic Butter
£4.50

Desserts

Chocolate Madeleine
Crème Anglaise
£8.50

Financier Almond Gateau
Roasted fig and yoghurt ice cream
£8.50

Tart Tatin
Vanilla crème fraiche
£8.50

Vanilla crème brûlée
£8.50

**Home-made Ice Cream and
Sorbet**
£7.50

Roasted Caramelised Apple
Toasted almond pear and sorbet
£8.50

Lime Tart
Coconut macaroon, mango sorbet
£8.50

Apple And Rhubarb Crumble
Cinnamon ice cream
£8.50

Lemon Posset
Orange, sable biscuit
£8.50

Poached Pear
Chocolate cream, cinnamon
Sable
£8.50

(V) Vegetarian. Guests with a food allergy or intolerance should advise their server prior to ordering. Allergen information available upon request.

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your initial bill.

For groups, private room bookings and special occasions, please ask for a tailor-made quote.