

A La Carte Menu

Small Bites Truffle Arancini, Truffle Mayo (V) **Mini Chorizo** Smoked Almonds (V) £6.95 £7.95 £4.50 Hummus & Pitta Bread (V) Artichoke Tempura, Aioli (V) Nocellara Del Belice Olives (V) £6.95 £7.95 £4.50 **To Share** Garden Sharing Platter (V) **Cheese And Charcuterie Selection Cheeses Selection (V) Charcuterie Selection** Olives, Hummus, Truffle Arancini All five cheeses and five charcuteries *Each* £3.95 –*Selection* of three/ Each £4.95 / five £18.95 & Artichoke Tempura £32.95 five £11.95 / £18.95 £16.95 Starters Pea Soup (V) **Crab Salad** Asparagus (V) Herbs chantilly & sourdough Mango, avocado purée & Smoked onion puree, pickled cucumber, croutons coriander cress peashoots & melba toast £8.95 £14.95 £11.95 Burrata (V) Salmon Ceviche Ham Hock Terrine Broad beans, radish, almond & Ginger, chilli & avocado Gribiche sauce & cornichons salsa verde £14.95 £10.95 £13.95 From the Sea **Tiger Prawns Oysters Sharing Seafood Platter** *Grilled prawns with aioli* 1/2 dozen each Maldon rock oyster, tiger prawn, mussels, 9 each 1/2 dozen £3.50 £17.95 clams, crab, aioli, lemon & shallot vinegar £23.95 9 £3.50 £17.95 £23.95

Seared Tuna Artichoke, courgette, almond & romesco sauce £24.95

28-50's Classics

golden raisins & curry oil £22.95

Cod

Curried cauliflower purée, spinach,

Caponata (V) Baby fennel, pinenut & crostini £13.95

Poussin Tomato provencale, grilled baby gem & salsa verde £18.95

1-2 people £34.95 / 2-3 people £54.95

Black Olive & Fresh Herb Polenta (V)

Cherry tomato compote & herb salad £13.95

Sides £4.50 each Rocket Salad & Parmesan

Lamb Shoulder

Jersey royals, spring greens & lamb jus £22.95

28-50's Famous Cheeseburger Iceberg lettuce, onion, pickles, sriracha mayo & fries £16.95

From the Grill

Welsh beef All our steaks are served with rocket & fries

Rib Eye Steak	
10 oz = 280g	£28.95
16 oz = 450g	£38.95
Fillet Steak	
8 oz = 225g	£29.95
12 oz = 340g	£39.95
Home-Made Sauces	£2.50 each

Spring Greens & Radish Jersey Royal Persillade **Skinny Fries**

Desserts

Chocolate Madeleine

Crème anglaise £7.95

Rhubarb and praline

Meringue, praline diplomate & poached rhubarb

£7.95

French Vanilla Rice Pudding

Caramel sauce & pistachio, served chilled £7.95

Bourbon & Chocolate Mousse

Chocolate crumb

£7.95

Peppercorn Maitre d' garlic butter Salsa verde

> Home-made Ice Cream and Sorbet Selection £6.95

> > **Lemon Posset** Lemon & lavender sablé £7.95

(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. 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.