

A La Carte Menu

Small Bites

Smoked Almonds (V)
£4.50

**Serrano & Chorizo Croquettes,
Chipotle Mayo**
£7.95

Truffle Arancini, Truffle Mayo (V)
£7.95

Nocellara Del Belice Olives (V)
£4.50

Mini Chorizo
£6.95

Hummus & Pitta Bread (V)
£6.95

Artichoke Tempura, Aioli (V)
£7.95

To Share

Charcuterie Selection
Each £4.95 / five £18.95

Cheeses Selection (V)
Each £3.95 – Selection of three/
five £11.95 / £18.95

Cheese & Charcuterie Selection
All five cheeses and five charcuteries
£32.95

Garden Sharing Platter (V)
Olives, Hummus, Truffle Arancini
& Artichoke Tempura
£16.95

Starters

Octopus Salad
Grilled octopus, chorizo, dried
cherry tomatoes & celery leaves
£14.95

Ham Hock Terrine
Gribiche sauce & cornichons
£10.95

Cep Velouté (V)
Roasted ceps & herbs Chantilly
£8.95

Salmon Ceviche
Ginger, chilli & avocado
£14.95

Burrata (V)
Smoked onion purée, figs &
toasted hazelnuts
£13.95

From the Sea

Oysters
each ½ dozen 9
£3.50 £17.95 £23.95

Sharing Seafood Platter
Maldon rock oyster, tiger prawn, mussels,
clams, octopus ceviche, chilli & ginger
dressing
small £34.95 / large £54.95

Tiger Prawns
Grilled prawns with aioli
each ½ dozen 9
£3.50 £17.95 £23.95

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

Chalk Stream Trout Fillet
White daal maash, sautéed
spinach, red shiso & garlic butter
pitta
£22.95

28-50's Classics

Cauliflower Blossom (V)
Marinated & sous vide, lentil sauce,
potatoes & green peas
£13.95

Black Olive & Fresh Herb Polenta (V)
Cherry tomato compote & herb salad
£13.95

Sides £4.50 each
Rocket Salad & Parmesan
Radish & Samphire Salad
Heritage Tomato Salad
New Potatoes

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

Lamb Shoulder
Rainbow chard, mushrooms, barley &
lamb jus
£22.95

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

From the Grill

28 days aged Welsh beef
All our steaks are served with rocket & fries

Rib Eye Steak
10 oz = 280g £28.95

Fillet Steak
8 oz = 225g £29.95

Home-Made Sauces £2.50 each
Peppercorn
Maitre d' garlic butter
Salsa verde

Desserts

Chocolate Madeleine
Crème anglaise
£7.95

French Vanilla Rice Pudding
Caramel sauce & pistachio,
served chilled
£7.95

**Home-made Ice Cream and
Sorbet Selection**
£6.95

Fig Tart
Almond diplomate, cumin sablé
& caramel
£7.95

Bourbon & Chocolate Mousse
Chocolate crumb
£7.95

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.