

28-50

WINE BAR & KITCHEN

A La Carte Menu

Small Bites

Smoked Almonds (V)

£4.50

Serrano & Chorizo Croquettes, Chipotle Mayo

£8.45

Truffle Arancini, Truffle Mayo (V)

£7.95

Nocellara Del Belice Olives (V)

£4.50

Mini Chorizo

£7.50

Hummus & Pitta Bread (V)

£7.50

Artichoke Tempura, Aioli (V)

£7.95

To Share

Charcuterie Selection

Each £4.95 / five £19.95

Cheeses Selection (V)

Each £4.95 / Five £19.95

Cheese & Charcuterie Selection

All five cheeses and five charcuteries

£34.95

Garden Sharing Platter (V)

Olives, Hummus, Truffle Arancini
& Artichoke Tempura

£19.95

Starters

Octopus Salad

Grilled octopus, chorizo, dried
cherry tomatoes & celery leaves

£14.95

Ham Hock Terrine

Gribiche sauce & cornichons

£11.95

Cep Velouté (V)

Roasted ceps & herbs Chantilly

£9.95

Gravlax

Chalk stream trout, pickled
cucumber, dill & mustard
yoghurt

£14.95

Burrata (V)

Smoked onion purée, figs &
toasted hazelnuts

£14.95

From the Sea

Oysters

each	½ dozen	9
£3.75	£19.95	£29.95

Sharing Seafood Platter

Maldon rock oyster, tiger prawn, mussels,
clams, octopus ceviche, chilli & ginger
dressing

small £34.95 / large £54.95

Tiger Prawns

each	½ dozen	9
£3.75	£19.95	£29.95

Chalk Stream Trout Fillet

White daal mash, sautéed spinach,
red shiso & garlic butter pitta

£24.95

Hake

Leek fondue, shellfish & saffron
cream

£24.95

28-50's Classics

Cauliflower Blossom (V)

Marinated & slow cooked, lentil sauce,
potatoes & green peas

£14.95

Corn Fed Chicken Breast

Roasted heritage carrots, golden
beetroot & sage jus

£20.95

28 days aged Welsh beef

All our steaks are served with rocket & fries

Rib Eye Steak

10 oz = 280g £31.95

Fillet Steak

8 oz = 225g £33.95

Wild Mushroom Risotto (V)

Chestnut, leek & crispy shallot

£17.95

Lamb

Butternut squash, king oyster
mushroom, confit garlic & thyme jus

£23.95

28-50's Famous Cheeseburger

Iceberg lettuce, onion, pickles,
sriracha mayo & fries

£17.95

Home-Made Sauces

£2.95 each

Peppercorn

Maitre d' garlic butter

Salsa verde

Sides

£4.95 each

Rocket Salad & Parmesan

Radish & Samphire Salad

Tenderstem Broccoli & Garlic Butter

Fries

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 & caramel sauce

£7.95

Chocolate Mousse

Clementine & chocolate crumb

£7.95

Lemon Posset

Blood orange & sable biscuit

£7.95

(V) Vegetarian. Guests with a food allergy or intolerance should advise their server prior to ordering. All dishes may contain traces of nuts. 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.