

# 28-50

BY NIGHT

WINE • BLUES • JAZZ • SOUL

## A La Carte Menu

### To Share

**Hummus & Pitta Bread (V)**  
£8.95

**Mini Chorizo**  
£8.95

**Padron Peppers, Grana Padano (V)**  
£8.95

**Olives (V)**  
£5.50

**Root Vegetable Crisps (V)**  
£5.50

**Smoked Almonds (V)**  
£5.50

**Artichoke Tempura**  
Aioli  
£8.95

**Charcuterie Selection**  
Each £4.95 / five £21.95

**Cheeses Selection (V)**  
Each £4.95 / five £21.95

**Cheese & Charcuterie Selection**  
All five cheeses and five charcuteries  
£39.95

**Sharing Platter**  
Olives, hummus, padron peppers  
& artichoke tempura  
£21.95

### Starters

**Burrata (V)**  
Rhubarb, fennel, watercress & walnuts  
£15.95

**Goats Cheese (V)**  
Pear, hazelnuts, blood orange &  
chicory  
£14.95

**Bread Basket**  
Fresh bread & whipped butter  
£2.95

**Slow Cooked Leek (V)**  
Gribiche & pickled shiso leaves  
£13.95

**Wild Mushroom & Ham Hock**  
Chicory, truffle dressing, shallots &  
herbs  
£14.95

**Oysters**  
each ½ dozen 9  
£4.25 £23.95 £34.95

**Tiger Prawns**  
Grilled prawns with aioli  
each ½ dozen 9  
£4.25 £23.95 £34.95

### Mains

**Hake**  
Watercress velouté, pink smoked fir  
potato & capers  
£26.95

**Lamb Loin**  
Baked swede, quince, Swiss chard  
& juniper jus  
£28.95

**Sides** £5.95 each  
Truffled Cauliflower Cheese (V)  
Steamed Broccoli & Gremolata (VG)  
Roasted Carrots (V)  
Skinny Fries (V)

**Seared Tuna**  
Bok choy, shiitake mushrooms  
& Asian broth  
£27.95

**28-50 Cheeseburger**  
Iceberg lettuce, pickles, caramelized  
onions, smoked bacon & truffle mayo,  
Served with fries  
£19.95

**Sauces** £2.95 each  
Peppercorn  
Maitre d' Garlic Butter

**Glazed Hispi Cabbage (VG)**  
Chanterells, fermented barley, chive &  
truffled hazelnut pesto  
£18.95

**100z Rib Eye Steak**  
28 days aged British beef, served with  
watercress salad & fries  
£38.95

**Celeriac Terrine (VG)**  
Tempura enoki mushrooms, Granny  
Smith apples & onion consommé  
£18.95

**8oz Fillet Steak**  
28 days aged British beef, served with  
watercress salad & fries  
£40.95

### Desserts

**Baked Vanilla Cheesecake (V)**  
Earl grey ice cream  
£8.95

**Apple & Celeriac Tarte Tatin (V)**  
Hazelnuts & vanilla ice cream  
£8.95

**Chocolate Tartlet (V)**  
Chocolate diplomat, banana &  
passionfruit sorbet  
£8.95

**Red Wine Poached Pear (V)**  
Chantilly & toasted almonds  
£8.95

**Espresso Panna Cotta**  
Blackberry & caramelised  
sourdough crumb  
£8.95

**Home-made Ice Cream &  
Sorbet Selection (V)**  
£7.95

(V) Vegetarian. (VG) Vegan. (GF) Gluten free.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

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.