

# 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

£7.95

#### Squid Tempura, Lime Aioli

£8.95

### To Share Or Indulge

#### Charcuterie Selection

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

#### Cheeses from "Fromagerie Beillevaire

Sainte-maure, Centre, 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

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  
£13.95

#### Grilled Prawns

Aïoli mayonnaise, garlic butter & salad leaves  
each £3.50, ½ dozen £16.50

#### Beetroot Salad (V)

Fig, kohlrabi, onion purée and pinenut  
£10.95

#### Artichoke Tempura (V)

Chermoula mayonnaise  
£10.95

#### Cep Mushroom Velouté (V)

Herbs Chantilly & sourdough croutons  
£9.95

#### Burrata (V)

Mushrooms, smoked onion purée  
& hazelnut  
£13.95

#### Truffle Brillat Savarin

Honey roasted fig, brioche  
£13.95

### 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

#### Stone Bass

Celeriac choucroute & 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

### 28-50's Classics

#### 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  
£16.95

#### 28-50's Famous Hot Dog

Caramelised onion, ketchup, mustard  
pomme paille & brioche roll  
£13.95

#### 28-50's Infamous Cheeseburger

Tomato relish, mustard, brioche bun & fries  
£18.95

#### Grilled Hispi Cabbage (V)

Pumpkin purée, quinoa, chermoula  
£16.95

### 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 and Maitre d' 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

#### Apple And Rhubarb Crumble

Cinnamon ice cream  
£8.50

#### Lemon Posset

Orange, sable biscuit  
£8.50

#### Lime Tart

Coconut macaroon, mango sorbet  
£8.50

#### Roasted Caramelized Apple

Toasted almond pear and sorbet  
£8.50

#### Vanilla crème brûlée

£8.50

#### Home-made Ice Cream and Sorbet

£7.50

#### Seasonal Fruits

Pear Sorbet  
£7.50

(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.