

28-50

WINE WORKSHOP & KITCHEN

A La Carte Menu

Small Bites

Smoked Almonds (V)
£4.50

Mini Chorizo
£6.95

Truffle Arancini, Truffle Mayo (V)
£7.95

Nocellara Del Belice Olives (V)
£4.50

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 And Charcuterie Selection
All five cheeses and five charcuteries
£32.95

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

Starters & Seafood

Chalk Stream Trout Gravlax
Pickled cucumber, dill & mustard
yoghurt
£14.95

Burrata (V)
Fig, smoked onion purée & almond
£14.95

Oysters
each ½ dozen 9
£3.50 £17.95 £23.95

Seabass Ceviche
Grapefruit, miso & hazelnut
£14.95

Roasted Cep Velouté (V)
Wild mushroom & herbs Chantilly
£10.95

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

28-50's Classics

Plaice Meuniere
Kohlrabi, lemon, caper, almond & brown
butter
£21.95

Corn Fed Chicken Breast
Roasted heritage carrots, golden
beetroot & truffle jus
£20.95

Welsh beef

All our steaks are served with baby
watercress & fries

Mussels Mariniere
Shallot, white wine, parsley & fries
£20.95

Lamb Shoulder
Rainbow chard, king oyster
mushroom & lamb jus
£22.95

Rib Eye Steak
10 oz = 280g £28.95

Wild Mushroom Risotto (V)
Barley, leek & crispy shallots
£17.95

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

Fillet Steak
8 oz = 225g £29.95

Sides

£4.50 each

Endive Salad & Walnut
Rainbow Chard & Anchovy Aioli
Tenderstem Broccoli & Garlic Butter
Skinny Fries

Home-Made Sauces

£2.50 each

Peppercorn
Maitre d' Garlic Butter
Truffle & Chicken Jus

Desserts

Chocolate Madeleine
Crème anglaise
£7.95

Baked Vanilla Cheesecake
Raspberry sorbet
£7.95

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

Roasted Plum
Praline diplomate, plum
compote & meringue
£7.95

Chocolate Mousse
Blackberry & 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.