

# 28-50

BY NIGHT  
WINE • BLUES • JAZZ • SOUL

## A La Carte Menu

### To Share

#### Bread Basket

Fresh bread & whipped butter  
£1.95

#### Smoked Almonds (V)

£4.95

#### Olives (V)

£4.95

#### Mini Chorizo

£7.50

#### Hummus & Flatbread (V)

£7.50

#### Padron Peppers (V)

£7.95

#### Charcuterie Selection

Grana reserve ham, salchichon, morcon, hot chorizo cular, lomo artisado curado  
Each £4.50 / five £19.95

#### Cheeses Selection

Brun de noix, fourme d'Ambert, cap gris nez, abondance, chèvre aux 7 fleurs  
Each £4.50 / five £19.95

#### Cheese & Charcuterie Selection

All five cheeses and five charcuteries  
£36.95

#### Sharing Platter (V)

Olives, hummus, padron peppers, herb cheese stuffed piquillo peppers & Spanish omelette  
£19.95

### Starters

#### Burrata

Heritage tomato, salsa verde & toasted almonds  
£12.95

#### Beef Tartare

Truffle hollandaise & artichoke crisps  
£15.50

#### Oysters

each	½ dozen	9
£3.95	£23.50	£34.95

#### Korean Chicken Wings

Lime yoghurt  
£12.95

#### Roasted Cauliflower (VG)

Pickled oyster mushroom, hung coconut yoghurt, cucumber & grapes  
£10.95

#### Tiger Prawns

Grilled prawns with aioli  
each ½ dozen 9  
£3.95 £23.50 £34.95

### Mains

#### Pea & Mint Risotto (V)

Pecorino  
£14.95  
(Vegan option available)

#### 28-50 Cheeseburger

Iceberg lettuce, pickles, caramelised onions, smoked bacon, harissa mayo & fries  
£18.95

#### Sides

£5.50 each

Heritage Tomato, Shallots & Balsamic (VG)  
Tenderstem Broccoli & Gremolata (VG)  
Garlic Butter Jersey Royal Potatoes (V)  
Skinny Fries (V)  
Sweet Potatoes & Chilli Honey (V)

#### Pan Fried Seabass

Piquillo coulis, butterbeans & shallots  
£26.95

#### 100z Rib Eye Steak

28 days aged British beef, served with rocket & fries  
£38.95

#### Sauces

£2.50 each

Peppercorn  
Maitre d' Garlic Butter

#### Lamb Loin

Girolles, Jersey royal potatoes, wilted spinach & jus  
£27.95

#### 8oz Fillet Steak

28 days aged British beef, served with rocket & fries  
£40.95

### Home-made Desserts

#### Tiramisu (V)

Traditional recipe  
£8.50

#### White Chocolate Cheesecake (V)

Banana sorbet & passionfruit  
£8.50

#### Lemon Posset (V)

Fresh berries  
£8.50

#### Eton Mess (V)

Vanilla diplomat, strawberry & meringue  
£8.50

#### Home-made Ice Cream & Sorbet (V)

1 scoop £2.75/3 scoops £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.