

28-50

Small plates £5 each

Bocconcini mozzarella, olive tapenade, croutons

Mini chorizo

Crispy soft shell crab, aioli

Crispy chicken wings

Squid, sweet chili sauce

Charcuterie selection £5 each
Serrano ham, chorizo, saucisson, cecina, morcon

Whole selection £15
Served with cornichon, toast and wholegrain mustard

NEW SATURDAY FEAST

Every Saturday from 12pm until 4pm.

Priced at £30, our Saturday Feast is ideal to share between 2 to 3 people and includes our favorite dishes like:

Cheese burger, Chicken liver parfait, Babaganoush, Salmon mi-cuit & more...

Also available at our sister restaurant
28°-50° Maddox Street

Restaurant Team

Head Chef – Samuel Acevedo
Restaurant Manager – Marine Triverio

Starters

Aubergine £6.95
Grilled courgettes, marinated peppers and goat's curd

Truffle and potato fondant £7.50
*Pickled vegetables
(Please allow 15 mins)*

Beef carpaccio £8.50
Pine nuts, Pont L'Evêque and truffle oil

Foie Gras Terrine £7.50
Sauternes jelly, toast

Burrata £9.50
Cow heart tomato, rocket

Pumpkin velouté £6.95
Almond foam

Seafood

Blackwater Oysters £2.50 each
½ dozen £12.00

Wild Maldon Oysters £2.50 each
½ dozen £12.00

Mussels £4.50
200g, lemon vinaigrette

Boquerones £5.00
Charcoal toast, tomato, and rocket

Obsiblu prawns £2.20 each
Aïoli, lemon

Crayfish £5.00
Aïoli, lemon

Smoked Severn and Wye Salmon £7.95
Horseradish yoghurt and rye bread

Crab Salad £9.75
Olive oil emulsion, papaya, green mango

Salmon mi-cuit £8.75
Horseradish cream, pickled vegetables

Prawn Cocktail £7.50
Iceberg lettuce and pickled cucumber

Seabream Ceviche £8.50
Chili, lime, coriander

Lobster Salad ½ £16.95 / Whole £29.95
Baby carrots, baby gem, aioli and truffle vinaigrette

To Share

Seafood Platter £23.50
150g Mussels, 3 Blackwaters, 3 Obsiblu Prawns, 150g Clams. Crab salad and lemon, shallot vinegar

Seafood Platter £50.00
½ Lobster, 300g mussels, 6 Blackwaters, 6 Obsiblu Prawns, 300g Clams. Crab salad and lemon, shallot vinegar

Seafood Bouillabaisse £50.00
*For two people
½ Lobster per person, cod, red mullet*

28°-50° Menu

*Available Monday to Friday
Lunch: 12pm to 2.30pm
Early dinner: 6pm to 6.45pm*

Vichyssoise soup
Truffle and mascarpone cream
Or

Garlic prawns

Pork Ballotine

Smoked aioli

Or

Seafood Risotto

Morbier

Chutney & Bread

Or

Chocolate Brownie

Coconut ice cream

2 courses £16.50 • 3 courses £19.50

Main Courses

Duck Leg £15.75
pomme purée, beetroot, rainbow chard

Mussels £13.95
½ kg, fresh herbs, lemon, olive oil

Fish of the day £14.95
Mediterranean lentil and chorizo salad

Chicken Ballotine £14.95
*Rolled potato,
Parsley and garlic cream, salad*

Cod £15.95
Piquillo peppers, cod emulsion, mâche

Rump of Lamb £17.95
Baba ganousch, sundried tomatoes, crunchy onions

Lemon Sole £18.95
Samphire, cockles and lobster

Mushroom Risotto £13.95
Cep purée, chanterelle

Grill

US Rib Eye £23.95
28 days aged US grain fed

Rib Eye £18.95
28 days aged

US Onglet £16.95
28 days aged US grain fed

Chicken Spatchcock £14.95

All above served with béarnaise sauce

Cheese Burger £12.95
Served with tomato relish, mustard, gherkin, lettuce and brioche bun

Sides £3.75 each

- Skinny fries • Curly kale • Mash potato
- Tenderstem broccoli
- Mixed leaves salad, balsamic dressing
- Triple cooked chips

28°-50° Sister Restaurants

Fetter Lane, EC4A 1BT & Maddox Street, W1S 2QH

www.2850.co.uk

All prices are inclusive of vat at 20%. A discretionary service charge of 12.5% will be added to your initial bill.

If you have an allergy to any food product, or dietary requirement, please advise us prior to ordering. Our food products may contain traces of nuts.

28-50

Desserts – Wines & Digestives

Desserts - each £6.00

Chocolate fondant, mandarin and rosemary ice cream,
toasted almonds *(Please allow 15 minutes)*

Profiteroles, chestnut mousse, poached clémentines

Vanilla cheesecake, raspberry sorbet

Tonka bean crème brûlée, almond essence, pear

Fresh fruit salad, eucalyptus granite £4.75

Ice cream selection £4.50

Cheeses from “La Fromagerie”

Chabichou, Poitou, *France*

Fougerus, Ile de France, *France*

Morbier, Franche-Comté, *France*

Vacherin du Mont d'Or, Haut-Doubs, *France*

Gorgonzola Naturale, Lombardy, *Italy*

Each £3.50 - Selection of three / five - £8.75 / £15.50

Dessert & Fortified wines

75 ml

Monbazillac, Domaine Grange Neuve,
South West, 2009 £4.40

Nectar de Samos, Samos Cooperative,
Greece, 2008 £6.30

Passito Arneis, Castello di Neive, Piedmont, NV £8.20

Cypres de Climens, Chateau Climens, Barsac,
Bordeaux, 2010 £8.20

Digestives

35ml

Cognac Maxime Trijol, VSOP, Grande Champagne £6.00

Armagnac Baron de Sigognac, 20 ans d'Age, Bas-Armagnac £10.00

Whisky Lagavulin, 16 Years Old, Islay £ 9.00

Rum Mezan, Hampden, 2000, Jamaica £ 6.00

Calvados Dupont, Hors D'Age, Pays D'Auge £10.00

Ask your waiter for the full digestive list