

# 28-50

BY NIGHT  
WINE • BLUES • JAZZ • SOUL

## A La Carte Menu

### To Share

|   |   |  |  |
|---|---|--|--|
| <b>Bread Basket</b><br><i>Fresh bread &amp; whipped butter</i><br>£1.95 | <b>Smoked Almonds (V)</b><br>£4.95                          | <b>Olives (V)</b><br>£4.95   |  |
| <b>Mini Chorizo</b><br>£7.50  | <b>Hummus &amp; Flatbread (V)</b><br>£7.50                  | <b>Padron Peppers (V)</b><br>£7.95   | <b>Fish Cake</b><br><i>Herb mayonnaise</i><br>£8.95  |
| <b>Charcuterie Selection</b><br><i>Each £4.50 / five £19.95</i>         | <b>Cheeses Selection</b><br><i>Each £4.50 / five £19.95</i> | <b>Cheese &amp; Charcuterie Selection</b><br><i>All five cheeses and five charcuteries</i><br>£36.95 | <b>Sharing Platter (V)</b><br><i>Olives, hummus, padron peppers, herb cheese stuffed piquillo peppers &amp; Spanish omelette</i><br>£19.95 |

### Starters

**Burrata**  
*Salsa verde, broad beans, radish & toasted almonds*  
£12.95

**Seared Scallops**  
*Pickled ginger, beetroot & coconut yoghurt purée*  
£15.50

**Oysters**  
each ½ dozen 9  
£3.95 £23.50 £34.95

**Beef Tartare**  
*Truffle hollandaise & artichoke crisps*  
£15.50

**Cucumber Gazpacho (VG)**  
*Black olives & herb chantilly*  
£10.95

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

### Mains

**Pan Fried Pollock**  
*Celeriac purée, hazelnut pesto & Granny Smith apples*  
£23.95

**Lamb Loin**  
*Red cabbage purée, dauphinoise potatoes, parsley sponge & jus*  
£27.95

**Sides** £5.50 each

Savoy Cabbage & Smoked Bacon  
Tenderstem Broccoli & Gremolata (V)  
Garlic Butter New Potatoes (V)  
Skinny Fries (V)  
Sweet Potatoes & Chilli Honey (V)

**Pan Fried Salmon**  
*Watercress velouté, crispy potatoes, green olives & fermented cabbage tapenade*  
£26.95

**28-50 Cheeseburger**  
*Iceberg lettuce, pickles, caramelised onions, smoked bacon, harissa mayo & fries*  
£18.95

**Sauces** £2.50 each

Peppercorn  
Maitre d' Garlic Butter

**Asparagus Risotto**  
*Seasonal asparagus & pecorino*  
£14.95  
(Vegan option available)

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

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

### Home-made Desserts

**Tiramisu (V)**  
*Traditional recipe*  
£8.50

**Banoffee Pie (V)**  
*Caramelised pecans*  
£8.50

**White Chocolate Cheesecake (V)**  
*Strawberry sorbet*  
£8.50

**Eclair (V)**  
*Vanilla diplomat, chocolate sauce & pistachio*  
£8.50

**Lemon Madeleines (V)**  
*Lemon crème anglaise*  
£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.