

# 28-50

BY NIGHT  
WINE • BLUES • JAZZ • SOUL

## A La Carte Menu

### To Share

#### Salted Almonds (V)

£4.95

#### Fried Mix (V)

Corn, peanuts & chickpeas

£4.95

#### Olives (V)

£5.95

#### Hummus & Flatbread (V)

£8.50

#### Mini Chorizo

£8.50

#### Padron Peppers (V)

£8.50

#### Charcuterie Board

Selection of 3 charcuteries

£14.95

#### Cheese Board

Selection of 3 cheeses

£14.95

#### Cheese & Charcuterie Board

Selection of three cheeses and  
three charcuteries

£28.95

#### Sharing Platter

Olives, hummus, padron peppers,  
chicken souvlaki, truffle arancini  
& tzatziki

£19.95

### Starters

#### Smoked Salmon

Pickled cucumber, crème fraîche  
& sorrel

£15.95

#### Burrata

Smoked onion purée, almonds &  
pickled shimeji

£13.95

#### Cep Velouté (VG)

Thyme chantilly & sourdough  
croutons

£11.95

#### Oysters

each	½ dozen	9
£4.25	£24.95	£36.95

#### Ham Hock & Pistachio Terrine

Chicory salad, vinaigrette &  
sourdough

£14.95

#### Serrano Ham & Chorizo

##### Croquettes

Aioli

£12.95

#### Roasted Cauliflower (VG)

Cauliflower purée, pickled oyster  
mushrooms & blackberry

£13.95

#### Tiger Prawns

each	½ dozen	9
£4.25	£24.95	£36.95

### Mains

#### Roasted Winter Vegetable Pithivier (VG)

Soubise sauce & crispy potato nest

£19.95

#### Roasted Cod

Wilted spinach, mussels & white wine and  
tarragon velouté

£27.95

#### Lamb Loin

Truffled celeriac galette, chanterelles,  
cavolo nero & jus

£28.95

#### 28-50 Cheeseburger

Iceberg lettuce, pickles, caramelised onions,  
smoked bacon, siracha mayo & fries

£19.95

#### 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

£39.95

#### Sides £5.95 each

Green Salad & Balsamic Dressing (V)  
Tenderstem Broccoli & Gremolata (VG)  
Braised Red Cabbage (VG)  
Garlic Butter Potatoes (V)  
Skinny Fries (V)

#### Sauces £2.95 each

Peppercorn  
Maitre d' Garlic Butter

### Home-made Desserts

#### Tiramisu (V)

Traditional recipe

£8.95

#### Apple Strudel (VG)

Salted caramel

£8.95

#### Lemon Curd Tart (V)

Italian matcha meringue

£8.95

#### Chocolate & Coffee Mousse (V)

Dulce de leche

£8.95

#### Ice Cream & Sorbet (V/VG)

2 scoops £5.95/3 scoops £8.95

(V) Vegetarian. (VG) Vegan.

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.

While every care is taken in preparation, seafood dishes may occasionally contain traces of shell

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.