

28-50

WINE WORKSHOP & KITCHEN

A La Carte Menu

Summer 2020

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

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 & Salads

Crab Salad

Mango, avocado purée &
coriander cress

£13.95

Thai Salad (V)

Grapefruit, cucumber & fresh coconut

£10.95

Gazpacho (V)

Pickled cucumber, black olive
& basil

£9.95

Goat's Curd (V)

Watermelon, almond, honey &
lime dressing

£10.95

Salmon Ceviche

Ginger, chilli & avocado

£12.95

Burrata (V)

Peach, almond & salsa verde

£13.95

Oysters

each	½ dozen	9
£3.50	£12.95	£18.95

Seared Tuna Nicoise Salad

Baby gem, pepper, new potatoes,
cherry tomatoes & olive

Small £12.95 Large £18.95

28-50's Classics

Cod

Fennel, mussels & saffron vinaigrette

£21.95

Lamb Shoulder

Ratatouille & lamb jus

£22.95

Hake

Shiitake mushroom, Chinese cabbage &
Asian broth

£21.95

28-50's Famous Cheeseburger

Iceberg lettuce, onion, pickles,
siracha mayo & fries

£14.95

Black Olive Polenta (V)

Cherry tomato compote & herb salad

£14.95

Sides

£3.95 each

Rocket Salad & Parmesan

Tender Stem Brocoli

New Potatoes Persillade

Skinny Fries

From the Grill

Welsh beef

All our steaks are served with rocket
& fries

Rib Eye Steak

10 oz = 280g £27.95

16 oz = 450g £37.95

Fillet Steak

8 oz = 225g £28.95

12 oz = 340g £38.95

Home-Made Sauces

£2.50 each

Peppercorn

Maitre d' garlic butter

Chimichurri

Desserts

Cherry Clafoutis

Yoghurt Ice Cream

£7.95

French Vanilla Rice Pudding

Caramel sauce & pistachio,
served chilled

£7.95

Strawberry Tartelette

Vanilla crème patissière &
fresh strawberries

£7.95

Eton Mess

Meringue, berries &
strawberry sorbet

£7.95

Julien's Chocolate Orange Mousse

£7.95

Lemon Posset

Fresh berries

£7.95

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

£6.95

(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 taylor-made quote.