

Bou•Jee

BRUNCH

on the balcony

CHOOSE ONE FOOD DISH & ANY THREE COCKTAILS

FOOD

Charcuterie Board

Chorizo, salchichon, ham hough terrine, jamon, fig jam, tempura guindilla peppers, gordal olives, toasted sourdough & cornichons

Twenty-Eight Katsu Sando

Panko crusted chicken breast, prawn toast, katsu mayo, slaw & scheswan sauce

Salsiccia & Black Pudding Benedict

Bacon & chilli jam, toasted English muffins, poached eggs & hollandaise

Steak Sandwich

Black garlic truffle mayo, watercress, confit onions, house pickles & gruyere cheese

Wild Mushroom & Avocado Toast

(VG available)

Vegan nduja, chili jam, grilled halloumi, toasted sourdough, rocket & poached eggs

Braised OX Tail Benedict

Toasted English muffins, Ox tail ragu, poached egg and hollandaise

Table Twenty-Eight Burger

Smash beef patties, hash brown, black garlic truffle mayo, baby gem, tomatoes, house pickles & milk bun

Hot Smoked Salmon Kedgeree

Cumin, coriander, fragrant basmati rice, curry leaves, Scottish smoked salmon, crispy onions & poached eggs

Breakfast Bagel

Grilled sausage patty, fried egg, bacon, hash browns, house broon sauce & cheese

COCKTAILS

Bloody Mary

Choose your spirit and we will take care of the rest! With our perfect blend of tomato juice and spices

Espresso Twenty-Eight

Our twist on the classic, with hints of vanilla & hazelnut

The Hugo

A refreshing blend of prosecco, elderflower & mint

Twenty-Eight Spritz

Another twist on a classic, we have introduced Pampelle grapefruit and Limoncello di Capri for a hint of sweetness

Solero Martini

Stolichnaya & Cariel vodkas, shaken with pineapple & passion fruit puree. Topped of with an insatiable prosecco and vanilla foam.

Pink Lady

Strawberry and mint infused vodka. With hints of orange & grapefruit. Contains egg white

Clarified Colada

A clear Piña Colada! With a blend of rums and coconut.

GLUTEN FREE, VEGETARIAN
AND VEGAN OPTIONS
AVAILABLE ON REQUEST