

table twenty eight

Contemporary Kitchen | Cocktail Bar

LUNCH MENU

2 COURSE £21

3 COURSE £25

STARTERS

CROQUETTAS DE JAMÓN

Garlic alioli & manchego

SOUP OF THE DAY (V)

Toasted sourdough bread & butter

TOM YUM MUSSELS

Lemongrass, kaffir lime leaves, galangal, chillies, shallots & garlic

PEA, ZUCCHINI & RICOTTA FRITTERS (V)

Za'atar, lemon & chipotle alioli

CRISPY CAULIFLOWER BITES (VG)

Spring onions, garlic & soy

CRISPY DEEP SEA WATER PRAWNS

Mango & lime salsa

£3 supplement

MAINS

STEAK FRITES

250g rump steak, skinny fries & Peppercorn sauce

£6 supplement

TABLE TWENTY EIGHT BURGER

Vegan alternative available on request

Milk bun, Mull cheddar rarebit, black garlic ketchup, beer onions, maple glazed smoked bacon, gem & house pickles

FISH & CHIPS

Haddock, mushy peas, tartare sauce & triple cooked chips

CLUB SANDWICH

Grilled chicken breast, crispy bacon, egg, lemon mayo, tomato, lettuce & skinny fries

THAI GREEN JACKFRUIT CURRY (VG)

Fragrant basmati rice, Thai papaya & peanut salad

CHICKEN CAESAR SALAD

Baby gem lettuce, yesterday's sourdough croutons, crispy chicken skin, soft boiled egg & anchovies

DESSERTS

STICKY TOFFEE PUDDING

Pistachio ice cream & whisky butterscotch

FORCED RHUBARB PANNACOTTA (GF)

Rhubarb compote & cinder toffee

CRANACHAN (VG)

Vegan cream, raspberry sorbet, honeycomb, toasted pinhead oatmeal, whisky gel & fresh raspberries

DARK CHOCOLATE NEMESIS

Madagascan vanilla ice cream

TIRAMISU

Callebaut chocolate, coffee & mascarpone

PLEASE MAKE YOUR SERVER AWARE OF ANY FOOD ALLERGIES..
A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL TABLES

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