

table twenty eight

Contemporary Kitchen | Cocktail Bar

SNACKS

Freedom Bakery Sourdough £4.5 (VG)
homemade cultured butter

Gordal Olives £4.5 (VG)(GF)

Salmon Tartare £5.5 (GF)
Potato pave, Aruga caviar

Mini Venison & Stout Pie £6

Crispy Cauli Bites £5 (VG)
Honey, garlic & soy

SMALL PLATES

Half Dozen Cumbrae Oysters £15 (GF)
Bloody Mary, pickled celery & Aruga caviar
or lemon & mignonette

Charcuterie Board £13 (GF)
Chorizo, salchichon, ham hough terrine, jamon, fig jam,
guindillas, gordal olives, E.V.O.O, bread & cornichons

Venison Rogan Josh Croquettes £7
crispy curry leaves & curry mayo

Oxtail Sliders £7
Milk bun, cheese

Charcoal Barra Scallops £10
Roasted red pepper purée, black pudding, bacon jam &
artichoke crisp

Pea, Zucchini & Ricotta Fritters £6.5 (V)
Za'tar, lemon & harrisa alioli

SEA

Pan seared Cod £18 (GF)
Peas, wild mushrooms, jamon, tarragon oil, parsley,
chives, chervil

Pan fried Scottish Salmon £21 (GF)
Black mustard and curry leaf potatoes,
Manglore curry sauce & curry croquettes

Shetland Mussels £16 (GF)
Cider and sriracha butter sauce, grilled sourdough

STEAK

Rump 250g £25

Sirloin 300g £28

Ribeye 300g £35

Fillet 227g £37

Choose a side & a sauce

LAND

Tomahawk Pork Chop £21 (GF)
Specially selected pork, pomme purée, pork crackling, tender
stem broccoli, calvados & pink peppercorn jus

Skillet roasted Chicken £18 (GF)
Rainbow chard, chicken fat pomme purée, red wine jus

Wild Venison Haunch £27 (GF)
Crispy black truffle potato terrine, kale, charred heritage
carrot & blackberry jus

Table Twenty Eight Burger £16 (GF)
Gruyère, confit onions, hash brown, black garlic truffle mayo, baby
gem, tomato, house pickles, milk bun & fries

FARM

Goan Jackfruit Pie £15 (VG)
E.V.O.O mash & braised greens

Truffle Parmesan Polenta £14 (V)
Smoked aubergines, Vegan 'nduja, crispy garlic & crisp chilli oil

Wild Mushroom Gnocchi £16 (V)
Herb & mushroom cream, parmesan crisp

Plant Based Burger £14 (VG)(GF)
Hash brown, confit onions, charred kimchi,
kimchi ketchup salad, milk bun

Cauliflower Steak £14 (VG)(GF)
Ratte potatoes, piquillo peppers, French beans,
confit garlic, caper berries & salsa roja

SIDES

Not Your Average Chip Cheese & Bacon £6 (GF)
Potato terrine, cheese sauce, bacon

Charred Tenderstem Broccoli £6 (GF)
Gochujang & peanut butter dressing

Black Bomer Mac £6 (V)

Black Truffle Dauphinoise £6 (V)

Skinny Fries £5 (V)

Salad Of The Day £3.5 (VG)

SAUCES

Calvados Black Pepper Jus £3.5

Cowboy Butter £3.5

Bone Marrow Jus £3.5

Salsa Roja £3.5

PLEASE MAKE YOUR SERVER AWARE OF ANY FOOD ALLERGIES. DISHES DENOTED (GF)(VG) CAN BE MADE GLUTEN FREE OR VEGAN.
A 10% SERVICE CHARGE WILL BE APPLIED TO ALL TABLES. THIS IS DISCRETIONARY FOR PARTIES OF 5 OR LESS.

table twenty eight
Contemporary Kitchen | Cocktail Bar

MAIN MENU