

table twenty eight

Contemporary Kitchen | Cocktail Bar

MARKET MENU

2 COURSE £24

3 COURSE £28

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

PAN-FRIED BARRA SCALLOPS (GF)
Waye valley asparagus & squid ink risotto
£3 supplement

MAINS

MILK FED TOMAHAWK PORK CHOP (GF)
Potato truffle terrine, asparagus, morcilla, burnt apple purée & mustard cream

TABLE TWENTY EIGHT BURGER
Vegan alternative & GF available on request
Milk bun, Mull cheddar rarebit, black garlic ketchup, beer onions, maple glazed smoked bacon, gem & house pickles

PAPPADELLE (V)
Baby artichoke & rose harissa ragu, chilli, capers, confit garlic & lemon

GLAZED CONFIT CHICKEN LEG (GF)
24 hours braised red beans, confit garlic, truffle mash & braised greens

FISH & CHIPS
Haddock, mushy peas, tartare sauce & triple cooked chips

STEAK FRITES (GF)
250g rump steak, skinny fries & Peppercorn sauce
£6 supplement

RACK OF SPRING LAMB
Waye valley asparagus, crispy lamb belly with salsa Verde, panissa, chili, garlic, anchovies & lamb jus
£8 supplement

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

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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