

table twenty eight

Contemporary Kitchen | Cocktail Bar

SUNDAY ROAST

2 COURSE £30

3 COURSE £35

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 DEEP SEA WATER PRAWNS (GF)

Mango & lime salsa

£3 supplement

ROAST

HONEY LEMON BRINE CHICKEN SUPREME

SMOKED AUBERGINE SCHNITZEL (VG)

SCOTTISH DRY AGED RUMP OF BEEF 200G

MILK FED TOMAHAWK PORK CHOP 350G

MARINATED RUMP OF SPRING LAMB 200G

£6 supplement

All the roasts are served with red wine jus, duck fat roast potatoes, Yorkshire pudding, charred carrots & braised greens

EXTRAS RED WINE JUS £2.5 YORKSHIRE PUDDING £1 DUCK FAT POTATOES £3.5 BRAISED GREENS £3.5

DESSERT

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

SIDES

CAULIFLOWER CHEESE £6

TWENTY EIGHT RINGOS £6

Sour cream & chives

CREAMED CAVOLO NERO (V) £6

Confit yolk & Katy Rodgers crème fraiche

BLACK TRUFFLE DAUPHINOISE (V) £7

Chives & Katy Rodgers Crème fraiche

CAESAR SALAD £5

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

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

table twenty eight

Contemporary Kitchen | Cocktail Bar

SUNDAY ROAST MENU