

twenty eight

RESTAURANT & LOUNGE

Menu Preview - Opening 15th April

caviar

5g bump of sturia sturgeon oscietra

kings keta salmon roe • 100g

sturia sturgeon oscietra • 15g

sturia sturgeon vintage baerii • 30g

*served with salt & vinegar layered potato pavé
& fresh dill crème fraîche*

cumbrae oysters

raw with fuji apple & shiso salsa

or

tempura fried with rhubarb hot sauce

snacks

warm sourdough, cultured butter (v)

gordal olives (v)

cadiz boquerones

crisps, fresh sour cream & chives (v)

basco chorizo, hot honey

iberico pig cheeks, pommes mousseline

belhaven scottish smoked salmon, celeriac remoulade

crispy french trimmed frogs legs, wild garlic butter

pommes frites, garlic aioli (v)

asparagus, burrata, hot honey (v)

slow cooked sand carrots, ricotta, puy lentils (v)

honey roast beetroot, glassé walnuts, baron bigod (v)(n)

wild garlic arancini, truffle, pecorino (v)

buttermilk fried chicken

normandy crème fraîche, pommes frites

half lobster

champagne beurre blanc, pommes frites

wagyu burger

truffle pecorino, iberico bacon, pommes frites

on toast

mortadella, burrata, hot honey
roast bone marrow, celery salt
seared foie gras, yorkshire rhubarb

brown shrimp, gentlemans relish
pan con tomate, anchovies
saku tuna tartare, uk wasabi, avocado

pan con tomate, asparagus, ricotta (v)

salads

side or main

chicken caesar

tuna niçoise

caprese (v)

waldorf (v)

afters

egg custard tart (v)

trio of cheeses (v)(n)

compressed apple, glassé walnuts, biscuits