

DECEMBER @ twenty eight

FESTIVE TAPAS FRESH FROM THE FIELD



SNACKS

HOUSE MARINATED GORDAL OLIVES / V
BAKERY 28 SOURDOUGH WITH CHESHIRE STOUT & MARMITE BUTTER / V
PIGS IN BLANKETS, CRANBERRY KETCHUP
FRESH ANCHOVIES, HOUSE MADE SALSA MACHA OIL
FRIED **SPROUTS** WITH CRISPY PANCETTA, MISO CARMEL / V
CAULIFLOWER & OLD WINCHESTER CROQUETTES TOPPED WITH REGGIANO
TRUFFLE & PECORINO PIERRE KOFFMAN ROASTIES / V



THREE PLATES FOR £22

MEAT & FISH

FRIED 'BRAWN' TERRINE, **TARRAGON** BBQ SAUCE, GRANNY SMITH AND HAZLENUTS / N
SALMON PASTRAMI WITH RYE BREAD, PICKLED **FENNEL** , CRISPY CAPPERS & LABNAH
XO MUSSELS WITH SALT BAKED **KOHLARBI**, TORCHED LIME AND SALSA MACHA / N
BRAISED PIGS CHEEKS WITH POMME PURÉE, CHESTNUT & **FIELD 28 HERB GREMOLATA** / N
'28'S FRIED CHICKEN' CRISPY THIGH, FERMENTED CRANBERRY HOT SAUCE AND **CELERIAC** REMOULADE

VEG

KENTUCKY FRIED **ARTICHOKES** WITH CONFIT GARLIC AIOLI, HANDBRIDGE HONEY DRIZZLE
WINTER FIELD **BEETROOT**, WHIPPED GOATS CURD, WALNUTS, CARMALISED LEMON & CRANBERRY DRESSING
BAHART ROASTED **SQUASH** WITH SQAUSH 'BRANSTON' PICKLE, SALTED CUCUMBER, HAZELNUT TOFU / N
PICKLED & SALTED **KOHLRABI** SALAD, NUTMEG RICOTTA, POMEGRANATE, **BLUE PEPE NASTURTIUM**
BBQ **HISPI CABBAGE**. GARLIC & PARSLEY BUTTER AND BLACK GERKIN KETCHUP

SWEETS

MULLED WINE POACHED PEAR, HOUSE WALNUT WHIP ICE CREAM, CRUMBLE TOP
DARK CHOCOLATE TART WITH ESTATE DAIRY CRÈME FRAÎCHE
'B&B' BREAD & BUTTER PUDDING, VANILLA & STEM GINGER ICE CREAM , BUTTERSCOTCH SAUCE

Green ingredients represent produce from our farm, Growing @ Field 28 in Daresbury

not all allergens are listed - please check with your server // v= vegetarian / n= contains nuts

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LUNCH PARTY MENU

£28 PER PERSON

FOR GROUPS OF 10+ GUESTS

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BAKERY 28 SOURDOUGH WITH CHESHIRE STOUT & MARMITE BUTTER / V
PIGS IN BLANKETS, CRANBERRY KETCHUP
TRUFFLE & PECORINO PIERRE KOFFMAN ROASTIES / V

MEAT & FISH

SALMON PASTRAMI WITH RYE BREAD, PICKLED **FENNEL** , CRISPY CAPPERS & LABNAH
XO MUSSELS WITH SALT BAKED **KOHLRABI**, TORCHED LIME AND SALSA MACHA / N
BRAISED PIGS CHEEKS WITH POMME PURÉE, CHESTNUT & **FIELD 28 HERB GREMOLATA** / N
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BBQ **HISPI CABBAGE**. GARLIC & PARSLEY BUTTER AND BLACK GERKIN KETCHUP

ADD A PUD + £5PP

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