

BRUNCH MENU

WRAPS & STACKS

Choose either a wrap or an open "on toast" stack

THE RANCHER (V)

Free-range egg, smoky beans, hung yoghurt, chilli & seasonal leaves

THE FORAGER (V)

Mushrooms, free-range egg, labneh & seasonal leaves

THE LITTLE PORKER

Smoked bacon, free-range egg, hung yoghurt, chilli & leaves

THE FULL NUNHEAD

smoky beans, bacon, free-range egg, labneh, leaves & chilli

THE STEAK LOVER

Steak, free-range egg, hung yoghurt, chimmichurri & leaves

Extras: Egg, Smoky Beans

Melted Raclette, Bacon

STEAK & CHIPS

Bavette steak, organic air-fried chips, house mayo & chimmichurri

MUSHROOMS & CHIPS

Griddled mushroom, sage, garlic, squash & organic air-fried chips

BURGER & CHIPS

100% dry-aged steak patty using chuck, topside & rib cap. Tomato, onion, seasonal leaves, pickle & house mayo in handmade organic burger bread.

+ melted grass-fed Ogleshiel Raclette

+ smokey streaky bacon (2 rashers)

Carb-free? Swap the chips for salad or add it on for 3

ORGANIC AIR-FRIED CHIPS, HOUSE MAYO

+ spicy ranchers gravy

+ chimmichurri

+ cauliflower cheese sauce

WINTER GREENS

Seasonal green, miso caesar butter

Follow & #28wellhung to feature on our insta
CARD PAYMENTS ONLY - PLEASE ASK STAFF ABOUT ALLERGENS

MENU DECEMBER

Heritage beetroot hummus, organic flatbread

Herbed labneh, organic flatbread

Bavette steak, chimmichurri

Tri-tip steak, garlic & lemon

Pork Belly, beans, cider onions, black pudding

Cull Yaw, labneh, onion & pomegranate

8 yr old dry-aged Cornish ewe.

Winter Greens, miso caesar butter

Heritage Carrots, cauliflower cheese mash

Griddled mushroom, sage, garlic, squash

Smoked Mac & Cheese

Organic air-fried chips, house mayo

+ spicy ranchers gravy

+ chimmichurri

+ cauliflower cheese sauce

5

5

8

9

10

11

5

6

7

8

4

1

1

3



THE 28 STEAK BURGER 10

100% dry-aged steak patty using chuck, topside & rib cap. Tomato, onion, seasonal leaves, pickle & house mayo in handmade organic burger bread.

+ melted grass-fed Oglesfield Raclette 2

DESSERT 5

Toffee-apple cheesecake

Grass-fed labneh & cream, toffee-apple, crumble topping

DIGESTIVES

(25ml shot)

Avallen Calvados 4

Laddie Single Malt 5

Quiquiriqui Mezcal 5

RECOMMEND 3-4 DISHES PER PERSON SERVED AS SMALL PLATES

UNLIMITED STILL OR SPARKLING CHARGED AT £1 PER PERSON - DISCRETIONARY 12.5% SERVICE CHARGE





ON TAP

WILD BEER BIBBLE PALE ALE

Fruity, hoppy, crisp and naturally hazy. 4.3%

WILD BEER SHIKA LAGER

Organic. Vegan. Full bodied with delicate flavour. 4.8%

RED: CASTELAO, LISBOA

Sour cherry & blackcurrant on the nose, ripe fruit on palate. Lisbon. PT I3%

RED: SECATEURS, SYRAH/GRENACHE/CINSAULT

Great structure, fuller bodied & juicy. Badenhorst. SA. I3.5%

ORANGE: ARINTO, LISBOA

Elegant & mineral with hints of pear and apple peel. Lisbon. PT I2.5%

WHITE: WESTWELL VINEYARD, ORTEGA CLASSIC

Vibrant and refreshing. Westwell. Kent. UK. II.5%

BUBBLES

WILD THING, PROSECCO

Delicate notes of pear and spring flowers. Not too dry. IT. II%

MEINKLANG PROSA ROSE FRIZZANTE, PINOT NOIR

With St. Laurent, Zweigelt, Blaufrankisch. Lightly sparkled dry and moreish. Austria. IO.5%

CAN

HARBOR LAGER

Slight fruit hop aroma balanced beautifully with a robust malt backbone. 4% 330ml

VILLAGES RAFIKI SESSION IPA

Smooth bitterness and a sweet biscuity malt flavour. 4.3% 330ml

WILD BEER WILD IPA

balanced with a dry finish and a low but moreish bitterness. 5.2% 440ml

LUCKY SAINT BEER

SILLY MOO CIDER

Unfiltered Breton-style cider from a regenerative farm in Sussex.

2/3 PINT
4 6

4.5 6.5

175ML 500ML
6 17

7 21

6 17

7 21

21

24

5

6

7.5

6

6

BOTTLE

RED

DOMAINE DE BRAU CABERNET FRANC / CABERNET SAUVIGNON 60/40

Spicy. Savoury. Light to med body. FR I3.5%

ADOBE RESERVE, MALBEC

Vibrant berry and milk white pepper. Organic. Chile. I3.5%

MOINHO DO GATO, DOURO

Bright juicy fruit & gentle tanins. Touriga Barroca, Francesca & Nacional. Unoaked. Organic. PT. I2.5%

CHATEAU GRINOU RESERVE, MERLOT

Spicy. Dark Forest Fruits. Organic. Bergerac. FR I3%

CANTINA MARILINA RUVERSA NERO D'AVOLA

Biodynamic non-intervention growing. Traditional rustic style. Female owned. Sicily. IT. I2.5%

BODEGAS TEMPORAL GENERACION 76, TEMPRANILLO

Organic. Old tempranillo vines. Full bodied, plum, tobacco, leather, oak, spice. Aragon. SP. I3.5%

FAZENDA PRADIO TINTO MENCIA 2018

Fresh, spicy with mineral, floral and wild berry hints. Galicia. Ribera Sacra. Sp. I3%

SUCCES VINICOLA FEEDBACK 2015

A true pueblo craft wine Cab Sauvignon, Trepas and Ull de Llebre. Powerful yet mellow. Ripe red and black fruit with smoky and balsamic notes. Catalonia. Sp. I4.5%

BODEGAS MAESTRO TEJERO, EL REY DEL GLAM, GARNACHA

Natural, rustic 50% Duoro & 50% Sierra de Gredos. Deep & complex. Perfect with steak! Castilla y Leon. SP. I3.5%

ORANGE

CANTINA MARILINA SKETTA GRECIANO

A gateway orange wine. Medium bodied. Graciano grape. Organic. Sicily. IT. I3%.

WHITE

CHATEAU GRINOU VIN DE FRANCE RESERVE, SEMILLION

Pear and melon with a balanced limey acidity. Org. Bergerac. FR. I3%

WALNUT BLOCK COLLECTABLES, SAUVIGNON BLANC

Crisp, citrus. Tree fruit & tropical notes. Org. Marlborough NZ. I3%

25

27

29

29

30

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33

35

35

30

29

32

