

# MENU SEPTEMBER

- 6 til 10pm Wed to Fri / 12-10 Sat / 12 - 4 Sun -

Roasted garlic hummus, organic flatbread 5

Herbed labneh, organic flatbread 5

Bavette steak, chimmichurri 8

Tri-tip steak, garlic & lemon 9

Onglet steak, sage, rosemary, tarragon 10

Cull Yaw, flatbread, labneh, onion & pomegranate 13  
8 yr old dry-aged Cornish ewe.

Pulled BBQ jackfruit, smoky, mildly spicy 8

Griddled garlic mushroom, whipped roast carrot 7

Heritage tomato, red onion 5

Heritage courgette carpaccio 5

Seasonal green salad 5

Organic air-fried chips, house mayo 4

+ spicy ranchers gravy 1

+ chimmichurri 1

+ cheesy sauce (with grass-fed cheddar) 2

Yep! Air not oil.

RECOMMEND 3-4 DISHES PER PERSON SERVED AS SMALL PLATES

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



## 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

Grass-fed Chocolate Pot,  
berry compote & cream

## DIGESTIVES 4

(25ml shot)

Avallen Calvados

Laddie Single Malt

Tequila Ocho, lemon, salt

Drinks on the back!



CARD PAYMENTS ONLY - PLEASE ASK STAFF ABOUT ALLERGENS

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