

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 / N
FRIED **SPROUTS** WITH CRISPY PANCETTA, MISO CARMEL
CAULIFLOWER & OLD WINCHESTER CROQUETTES TOPPED WITH REGGIANO
TRUFFLE & PECORINO PIERRE KOFFMANN ROASTIES / V

MEAT & FISH

SALMON PASTRAMI WITH RYE BREAD, PICKLED **FENNEL**, CRISPY CAPPERS & LABNAH
CRISPY PORK TERRINE, **TARRAGON** BBQ SAUCE, GRANNY SMITH, HAZLENUT / N
XL SCALLOP WITH SQUASH CURRY SAUCE, CHICKEN SKIN GRANOLA, FRISEE
'COD KIEV' CHICKEN & CEP BUTTER, DARSEBURY **ONION SOUBISE** AND CONFIT **SPROUTS**
LAMB BELLY PRESS WITH FIELD 28 **CARROTS**, **SALSA VERDE**, SMOKED ANCHOVIES & LAMB SAUCE
BUTTER ROASTED VENISON LOIN, VENISON SAUSAGE RAVOLI, CHESTNUT, PICKLED CRANBERRIES, R.W.S / N

TO SHARE

28 DAY AGED 20 OZ BONE IN SIRLOIN WITH TRUFFLE PARSNIP PUREE AND SMOKED BONE MARROW BORDELAISE

VEG

KFC ARTICHOKE WITH CONFIT GARLIC AIOLI, HANDBRIDGE HONEY DRIZZLE
DEVILED MAITAKE, HASHBROWN, **LOVAGE** MAYO & PICKLED **SHALLOT**
WINTER FIELD **BEETROOT**, WHIPPED GOATS CURD, WALNUTS, CARMELISED LEMON & CRANBERRY DRESSING
BAHART ROASTED **SQUASH** WITH SQAUSH 'BRANSON' PICKLE, SALTED CUCUMBER, HAZELNUT TOFU / N
PICKLED & SALTED **KOHLRABI SALAD**, NUTMEG RICOTTA, POMEGRANTE, **BLUE PEPE NASTURTIUM**
BBQ HISPI CABBAGE, GARLIC & PARSLEY BUTTER, BLACK GERKIN KETCHUP

SWEETS

MULLED WINE POACHED PEAR, HOUSE WALNUT WHIP ICE CREAM, CRUMBLE TOP / V
DARK CHOCOLATE TART WITH ESTATE DAIRY CRÈME FRAÎCHE / V
'B&B' BREAD & BUTTER PUDDING, VANILLA & STEM GINGER ICE CREAM, BUTTERSCOTCH SAUCE / V
BAKERY 28 CHRISTMAS PUDDING, ORANGE MARMALADE AND RUM CUSTARD / V

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

not all allergens are listed - please check with your server // v= vegetarian / gf= gluten free / df= dairy free / n= contains nuts

*gf= gluten free option available / *df= dairy free option available



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twenty eight

FESTIVE TAPAS FRESH FROM THE FIELD



DINNER PARTY MENU

£50 PER PERSON

FOR GROUPS OF 10+ GUESTS

SNACKS

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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
CRISPY PORK TERRINE, **TARRAGON** BBQ SAUCE, GRANNY SMITH, HAZLENUT / N
XL SCALLOP WITH SQUASH CURRY SAUCE, CHICKEN SKIN GRANOLA, FRISEE
'COD KIEV' CHICKEN & CEP BUTTER, DARSEBURY **ONION SOUBISE** AND CONFIT **SPROUTS**
28 DAY AGED 20 OZ BONE IN SIRLOIN WITH TRUFFLE PARSNIP PUREE AND SMOKED BONE MARROW BORDELAISE

VEG

KENTUCKY FRIED **ARTICHOKES** WITH CONFIT GARLIC AIOLI, HANDBRIDGE HONEY DRIZZLE
WINTER FIELD **BEETROOT**, WHIPPED GOATS CURD, WALNUTS, CARMALISED LEMON & CRANBERRY DRESSING
PICKLED & SALTED **KOHLRABI** SALAD, NUTMEG RICOTTA, POMEGRANATE, **BLUE PEPE NASTURTIUM**
BBQ **HISPI CABBAGE**. GARLIC & PARSLEY BUTTER AND BLACK GERKIN KETCHUP

ADD A PUD + £5PP

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

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