

HEAD CHEF: PAUL FRANKLIN



MENU APRIL – JULY

LUNCH AND DINNER TO BEGIN

SPRING PEA SOUP, drizzled mint, pancetta, sea salted breadstick 6

FLAKED MACKEREL, wasabi and horseradish pannacotta, peashoot and radish salad, beetroot dressing 8

PULLED PORK BELLY RILLETTE, caramelised apple puree, pitta crisps, balsamic 8

CRAYFISH, PRAWN AND AVOCADO, chilli jelly, baby gem, charred cucumber 9

CONFIT CHICKEN, CHORIZO AND SWEETCORN CROQUETTES, lemon and saffron aioli, watercress 8

(v) HANDMADE POTATO GNOCCHI, wild and smoked garlic pesto, cherry tomato confit, pine nuts 8

THE MIDDLE

SURREY FARM FILLET STEAK polenta chips, tenderstem broccoli, tomato & tarragon hollandaise 28

PAN ROASTED DUCK BREAST, dauphinoise potato, duck liver tart, cavolo nero, gooseberry jus 18

CORN-FED CHICKEN BREAST, smoked cheddar and potato croquette, spinach, porcini, bacon sauce 16

MOROCCAN SPICED PULLED SPRING LAMB SHOULDER, Merguez, aubergine puree, pomegranate and
mint cous cous, harissa spiced dressing 18

PANCETTA WRAPPED COD LOIN, crushed potato, buttered courgette noodles, red pepper dressing 17

PAN SEARED SALMON, roasted asparagus, creamed mash, salsa verde 18

(v) CRISPY POLENTA CAKE, ratatouille, red pepper coulis, pan seared halloumi 13

(v) SEAWEED WRAPPED TOFU, shiitake, edamame and pak choi miso, sticky jasmine rice 13

SIDES all 4

TRUFFLE OIL MASH SEA SALTED CRISPY FRIES SWEET POTATO FRIES

HONEY GLAZED CHATENAY CARROTS BUTTERED SPINACH WATERCRESS AND PINENUT SALAD

AND FINALLY...

POACHED RHUBARB, vanilla pannacotta, amaretti, stem ginger 7

SALTED CARAMEL AND APPLE TART, almond shortbread crumble, salted caramel ice cream 7

DARK CHOCOLATE TRUFFLE, toffee fudge sauce, banana ice cream, pistachio praline 8

CARAMELISED NECTARINE, raspberry jelly, clotted cream ice cream, amaretti biscuit 7

28 DESSERT PLATE, trio of chef's selection puddings in miniature 8

ENGLISH CHEESEBOARD SELECTION with oatcakes, honeyed walnuts and date and apple chutney 10

FOOD ALLERGIES & INTOLERANCES :

Before you order food and drinks please speak to your member of staff if you want to know about or change any ingredients.

ALL PRICES INCLUDE VAT AT THE CURRENT RATE. SERVICE IS NOT INCLUDED.

HEADCHEF: PAUL FRANKLIN



MENU APRIL - JULY

SUNDAY LUNCH

TWO COURSES / 19

THREE COURSES / 23

TO BEGIN

(v) SOUP OF THE DAY, baked breadstick

PRAWN & CRAYFISH, pickled cucumber, seafood dressing, baby gem lettuce

PRESSED PORK RILETTE, date and apple chutney, pea shoots, croute

THE MIDDLE

ROAST RIB EYE OF BEEF, roast potatoes, Yorkshire pudding, honeyed chantenay carrots,
greens, red wine jus

ROAST LEG OF LAMB, roast potatoes, Yorkshire pudding, honeyed chantenay carrots,
greens, red wine jus

PAN ROASTED SALMON FILLET, crushed new potatoes, greens, salsa verde

(v) RED ONION & DIRTY VICAR TARTLET, spinach, potato cake,
pine nut & balsamic dressing

AND FINALLY...

DESSERT OF THE DAY ~ ask your server for today's special

CHOCOLATE BROWNIE, fudge sauce, vanilla ice cream

LEMON POSSET, raspberry gel, Amaretti crumb

SELECTION OF ENGLISH CHEESES, oatcakes, honeyed walnuts and date
and apple chutney (supplement 4)

FOOD ALLERGIES & INTOLERANCES : Before you order food and drinks please speak to your member of staff if you want to know about or change any ingredients.

ALL PRICES INCLUDE VAT AT THE CURRENT RATE. SERVICE IS NOT INCLUDED.

TEL: 01737 668688 / EMAIL: 28@TIMEWELLSPENT.CO.UK

WWW.TWENTYEIGHTTADWORTH.CO.UK

HEAD CHEF: PAUL FRANKLIN



MENU APRIL – JULY

GLASS OF PROSECCO 5.90
GLASS OF DUVAL LEROY CHAMPAGNE 10
KIR ROYAL 6.50

TASTING MENU £42pp

SPRING PEA SOUP, drizzled mint, pancetta, sea salted croute

CRAYFISH, PRAWN AND AVOCADO, chilli jelly, baby gem, charred cucumber

ELDERFLOWER sorbet

PAN ROASTED DUCK BREAST, dauphinoise potato, duck liver tart, cavolo
nero, gooseberry jus

28 DESSERT PLATE, trio of chef's selection puddings in miniature

ENGLISH CHEESE - Norbury Blue or Dirty Vicar with oatcakes,
honeyed walnuts and date and apple chutney (add glass of port 3)

TEA OR COFFEE to finish

FOOD ALLERGIES & INTOLERANCES :

Before you order food and drinks please speak to your member of staff if you want
to know about or change any ingredients.

ALL PRICES INCLUDE VAT AT THE CURRENT RATE. SERVICE IS NOT INCLUDED.

TEL:01737 668688 / EMAIL:28@TIMEWELLSPENT.CO.UK

WWW.TWENTYEIGHTTADWORTH.CO.UK