

# TWENTY SEVEN

Dinner Thursday & Friday Nights from 6pm

Dinner at the TWENTY SEVEN features a smaller menu that  
changes each season

Some menu variation is possible for vegetarian/vegan/gluten free  
as long as the kitchen is notified when booking.

We cannot alter the menu if we have not received PRIOR NOTIFICATION.

We do endeavour to cater for all allergies, however we cannot guarantee there is no cross  
contamination from products used or supplied directly to us.

## **Entrée**

Grilled prawns, salmorejo, soft herbs, black garlic puree  
Seared scallop, chilli jam, shallot, mint, coriander, fried lotus root (gf)  
Beef carpaccio, puff pastry, fried capers, preserved lemon aioli  
Grilled haloumi, harissa, asparagus, grilled broccolini, za'atar (v)

## **Main**

Middle Eastern slow cooked lamb shoulder, tahini yogurt, soft herbs,  
pickled onion, house made flat bread  
Aged Eye fillet, prosciutto, potato puree, spring pepperonata salsa, fried parsley, basil  
Confit salmon, green pea purée, spring vegetable, mint oil  
Crispy chicken breast, cracked wheat, muhammara, pickled beetroot  
Cauliflower steak, black rice, Vadouvan butter, carrot hummus, curry leaves, yoghurt (v)

## **Sides**

House Chips  
Baby cos, pickled Spanish onion, pink peppercorns (gf)  
Grilled broccolini, whipped ricotta, preserved lemon aioli  
Summer tomato salad