



EVENING MENU

SEE OUR
SPECIALS BOARD!

THE FIFTY EXPERIENCE

*This is a fifty experience, therefore waiting times can be slightly longer
due to the fact we have a small kitchen using fresh, locally sourced ingredients.
Thank you for your patience and support.*

STARTERS

Heritage Tomato, Beetroot Powder
& Burrata Salad (GFO, V)
*Heirloom tomatoes, roasted beetroot powder,
creamy burrata, basil oil, aged balsamic
& toasted seeds.*
£12

Crab & Lemongrass Croquette
*with soy broth tapioca, sweet pickled ginger
& spring onion.*
£15.50

Vanilla Confit Duck Leg
With a micro leaf Caesar salad.
£15

Scallops (GF)
*with Jerusalem Artichokes Three Ways
& toasted clementine.*
£15

Warm Harrisa Hummus (V, VE, GFO)
Pink Lady quinoa and baby mixed leaf salad.
£13

Olives (GF, V, VE)
With sun dried tomato's and oils.
£9

GF - Gluten Free
GFO - Gluten Free Option
V - Vegetarian
VE - Vegan

MAINS

8oz Pan Fried Fillet of Beef (GF)
*with Portobello mushroom, roasted beef tomatoes,
skin on fries & rosemary jus.*
£42
Malbec

Acorn Roasted Squash Orecchiette (V, GFO)
*with Parmesan & nut brown butter
& pine nuts.
(Vegan option available)*
£24.50

Tempranillo blanco / Montepulciano

Nduja Buttered Mussels (GFO)
Charred house bread & skin on fries.
£28
Vinho verde

Chicken Supreme (GFO)
*Cornish chicken crème sauce,
smoked bacon lardon, charred baby veg,
crispy gnocchi.*
£27
NZ Sauvignon

Pulled Braised Brisket (GFO)
*Confit potatoes, spiced red cabbage
& carrot puree.*
£29.50 Shiraz

SIDES

Skin on Fries £8
Autumn Buttered Greens £8
Parmesan Truffle Fries £9.50
Cornish Blue Cream Sauce £8
Red Wine & Rosemary Jus £8
Pink Peppercorn & Whiskey Jus £8

DESSERTS

Lemon Posset
*Shortbread, frozen blueberries,
blackberry gel.*
£12

Chocolate Brownie (VE)
*Blackberry gel, shortbread crumb,
vegan ice cream.*
£12

50s Eton Mess (GFO)
Meringue, cream, berries.
£12

Cornish Cheese Board (GFO)
*Cornish cheeses,
Cornish crackers.*
£16

*Please ask your server
for today's desserts.*



If you have any dietary requirements or allergies, please inform your server when ordering, thank you.
*Whilst every care is taken, due to the nature & size of our kitchen we cannot guarantee that any dish is 100% free from allergens.
10% service charge is added to all bills. Thank you for supporting our team.*