SUNDAY ROAST

DON'T FORGET TO CHECK THE SPECIALS BOARD

STARTERS

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

Crab & Lemongrass Croquettes
With say broth tapioca, sweet pickled ginger & spring onion.
£15,50

Vanilla Confit Duck Leg
With a micro leaf Cacar salad.
£14

Nduja Mussels
Cornish mussels in a rich Nduja, tomato & white wine sauce, with charred bouve bread & skin on fries.
£15

Warm Harissa Hummus (V) (VE)
Pink lady quinoa and baby mixed leaf salad.
£13

MAINS

50's Sunday Roast
Roast potatoes, Yorkshire pudding, seasonal vegetables, cauliflower cheese, red cabbage & rich beef jus.
£21

Catch of the Day
Crushed new potatoes, leafy green vegetables with a Nduja butter sauce.
£27

Homemade Nut Roast (V)
Roast potatoes, Yorkshire pudding, seasonal vegetables, cauliflower cheese, red cabbage & vegetarian jus.
£18

UPGRADE ANY ROAST TO A LARGE FOR AN ADDITIONAL £4

SIDES

Yorkshires £6
Light, golden and fluffy.

Roast Potatoes £6
Crisp on the outside, fluffy on the inside.

Autumn Buttered Greens £6
Seasonal greens with a rich butter glaze.

Fries £8
Skin on fries, perfectly seasoned.

Pink Peppercorn & Whiskey Jus £8
A rich and creamy sauce.

DESSERTS

Lemon Posset £12
Silky lemon posset with shortbread crumble and seasonal berries.

Chocolate Brownie £12
Warm 50's signature brownie with vanilla ice cream and chocolate sauce.

50's Eton Mess £12
A classic with seasonal berries, meringue and whipped cream.

Cheese Board £16
Selection of Cornish cheeses, onion chutney, apple & biscuits.

If you have any dietary requirements or allergies, please inform your server when ordering; thank you.