



EVENING MENU

STARTERS

50's Soup

Butternut squash soup, basil oil, fresh bread
£8

Pan-Seared King Scallops

Crispy pancetta, champagne sauce
£13

Filo Of Local Crab

Fresh crab, light mayonnaise, peppers, cucumber & chives, crisp filo pastry
£12

Local Mussels

White wine, shallots & garlic cream, fresh sourdough
£14

Chicken Liver Parfait

Garlic, cream & port, finished with balsamic reduction and toast
£10

MAINS

50's Signature Fillet Steak

Seared fillet steak, chef's homemade sumo fries, wild mushrooms, vine tomatoes and a rich red wine jus
£37

Corn-Fed Chicken

Roasted chicken breast, slow-roasted fondant potato, creamed leeks
£22

Pan-Seared Sea Bass

Sautéed mediterranean vegetables, turned potatoes, white wine & avruga caviar sauces
£23

Hot Honey Halloumi

Sumo fries, mediterranean vegetables & basil dressing
£18

SIDES

Sumo Fries

Mediterranean Vegetables

Creamed Leeks

All Sides £6

DESSERTS

Chef's Chocolate Special

Please ask your server for this week's chocolate special
£9

Chef's Vanilla Pod Crème Brûlée

Served with homemade madeleines
£9

Local Cheeseboard

Selection of Cornish cheeses, onion chutney, apple & biscuits
£14

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

