

EVENING MENU

SEE OUR
SPECIALS BOARD!

STARTERS

50's Soup

Please ask your server for the current flavour

£8

Classic Prawn Cocktail (GFO)

Prawns in a homemade Marie Rose sauce, served with mixed leaves & brown bread & butter

£12

Filo of Local Crab

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

£13

Cajun Pork Belly Salad (GF)

Sliced pork belly tossed in Cajun spice, served with mixed leaves & basil sauce

£13

Chicken Liver Parfait

Served with mini rösti potatoes & balsamic reduction

£12

MAINS

50's Signature Fillet Steak (GF)

Homemade chips, mini hash browns, sautéed mushrooms, smoked bacon & onion, rich beef jus

£38



Cabernet Sauvignon

Corn-Fed Chicken (GF)

Chicken breast with crushed potato, sautéed mushrooms, bacon, red onion & white wine chive sauce

£24

Salmon & Lemon Sole (GF)

Pan-seared salmon & grilled lemon sole with smoked salmon potatoes, white wine onion sauce

£25



Sauvignon Blanc

Slow-Roasted Pork Belly (GF)

Maple glazed pork belly with smoked bacon & onion crushed potatoes, finished with a red wine jus

£24

Halloumi Tart (GF | V)

Diced halloumi, red onion & spinach in a lightly spiced egg cream tart, with crushed potatoes & a white wine & chive sauce

£20



Rosé - Vinho Verde

SIDES

Sumo Fries

Crispy Hash Browns

Creamed Leeks

All Sides £6

DESSERTS

Chef's Chocolate Special (GF)

Please ask your server for the current chocolate special

£9

Chef's Vanilla Pod Crème Brûlée (GF)

Silky vanilla custard with a caramelised sugar crust

£9

Local Cheeseboard (GFO)

Selection of Cornish cheeses, onion chutney, apple & biscuits

£14

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

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