



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

Lime Popcorn Shrimp

Fresh salsa, chilli aioli, lime.

£14

Vanilla Confit Duck Leg (GF)

With a micro leaf Caesar salad.

£15

Fillet of Cornish Mackerel (GF)

Green zebra tomato & basil.

£14

NEW — Whipped Silken Tofu &
Butter Bean Hummus (VE)

Tender stem, chilli.

£12

GF - Gluten Free

GFO - Gluten Free Option

V - Vegetarian

VE - Vegan

MAINS

8oz Fillet Steak (GF)

*Slow-cooked balsamic cherry vine tomatoes,
cauliflower puree,
French fries, red wine jus.*

£42

 Cabernet Sauvignon

Supplementary Sauces £8

Blue Cheese Sauce | Peppercorn Sauce

Sweetcorn & Petit Pois Risotto (V, VE)

*Creamy arborio rice, sweetcorn,
petit pois, garnished with rocket,
peas shoots & truffle oil.*

£23

 Chateaufort-du-Pape

Cornish Mussels (GF)

*Cornish cider & smoked bacon cream sauce,
scampi bried.*

£27

Chicken Supreme (GF)

*Cornish cider cream sauce,
smoked bacon lardon, charred baby veg,
crispy gnocchi.*

£27

NEW

Braised Pork Belly (GF)

*Potato purée, red wine jus
and wild mushrooms.*

£28.50

SIDES

French Fries (GF, VE) £7

Parmesan Truffle Fries (GF, VE) £9

Creamed Leeks (GF) £7

DESSERTS

Panna Cotta

*Frozen raspberries, raspberry gel,
shortbread crumb, clotted cream ice cream.*

£12

Lemon Posset

*Shortbread, frozen blueberries,
blackberry gel.*

£12

Chocolate Brownie (VE)

*Blueberry gel, shortbread crumb,
vegan ice cream.*

£12

50s Eton Mess

Meringue, cream, berries.

£12

Cornish Cheese Board (GFO)

*Cornish chutney,
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.

