

Taste of Fifty

Monday to Saturday Dinner

2 - course £33pp

3 - course £37pp

FLUTE of RUINART BRUT CHAMPAGNE £17

BOTTLE of RUINART BRUT CHAMPAGNE £70

STARTERS

Quail Ballotine £19

with leek fondue, roast chicken sauce with black truffle
and poached rhubarb

Wild Sea bass and scallop tartare £21

with creme fraiche, pickled cucumber and fresh blood orange
with fresh apple and samphire

Wild mushroom soup £15

with baby potato and chive salad, roasted crepe ragout
and potato straw

MAINS

Fillet of wild Sea Bass £27

escabeche vegetables in olive oil with watercress and fennel sauce

Iberico pork neck fillet £29

with cassoulet of beans, winter tomatoes and nduja with rainbow chard

Caramelised Cauliflower £25

with herb fregola, pickled sultanas and almonds, with pomegranate
and cauliflower veloute

PUDDINGS

Rhubarb and Pear Brûlée £12

with minted jellies

Chocolate Fondant £11

with salted caramel sauce, honeycomb and vanilla ice cream

Sticky Toffee Pudding £12

with clotted cream ice cream and caramelised pecans

A Selection of Hand Picked Cheeses £14

Served with crackers and Orchid pear chutney

Please advise your waiter if you have allergies