

# Taste of Fifty

## Weekday Lunch

2 - course £25pp

3 - course £29pp

FLUTE of RUINART BRUT CHAMPAGNE £17

BOTTLE of RUINART BRUT CHAMPAGNE £70

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STARTERS

**White Fresh Cornish Crab Meat £21**

with Granny Smith apple, grapefruit and pickled cucumber, brown crab custard and consommé with datterino tomatoes

**Jerusalem artichoke and Lemon Thyme Soup £12**

with wild morels, artichoke and whipped ricotta and crisps

**Cold Wye Valley Asparagus with Confit Cured Salmon £17**

leek and purple sprouting broccoli, truffle coddled egg dressing and confit baby potatoes with crispy shallots

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MAINS

**Hake Fillet £29**

with aubergine and basil caviar, confit potatoes and artichoke with spring green and bouillabaisse sauce, olive oil

**Lamb Rump and Belly £31**

with goats curd and seaweed pesto, white bean puree and puntarella with Wye Valley asparagus and green peppercorn sauce

**Wild Garlic and Wild Morel Mushroom Risotto £27**

with kohlrabi, Wye Valley asparagus and onion shells with tardivo bitter leaves

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PUDDINGS

**Rhubarb, Mango & Pineapple Fruit Salad £10**

with minted Champagne granita and lime dressing

**Burnt Basque Cheesecake £12**

with salted caramel sauce

**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*

*Taste of Fifty*  
*Monday to Saturday Dinner*

2 - course £35pp

3 - course £39pp

FLUTE of RUINART BRUT CHAMPAGNE £17

BOTTLE of RUINART BRUT CHAMPAGNE £70

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STARTERS

**White Fresh Cornish Crab Meat £21**

with Granny Smith apple, grapefruit and pickled cucumber, brown crab custard and consommé with datterino tomatoes

**Jerusalem artichoke and Lemon Thyme Soup £12**

with wild morels, globe artichoke and whipped ricotta and crisps

**Cold Wye Valley Asparagus with Confit Cured Salmon £17**

leek and purple sprouting broccoli, truffle coddled egg dressing and confit baby potatoes with crispy shallots

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MAINS

**Cod Fillet £29**

with aubergine and basil caviar, confit potatoes and globe artichoke with spring green and bouillabaisse sauce, olive oil

**Lamb Rump and Belly £31**

with goats curd and seaweed pesto, white bean puree and puntarella with Wye Valley asparagus and green peppercorn sauce

**Wild Garlic and Wild Morel Mushroom Risotto £27**

with kohlrabi, Wye Valley asparagus and onion shells with tardivo bitter leaves

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PUDDINGS

**Rhubarb, Mango & Pineapple Fruit Salad £10**

with minted Champagne granita and lime dressing

**Burnt Basque Cheesecake £12**

with salted caramel sauce

**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*