

Taste of Fifty
Weekday Lunch

2 - course £25pp

3 - course £29pp

FLUTE of RUINART BRUT CHAMPAGNE £17

BOTTLE of RUINART BRUT CHAMPAGNE £70

STARTERS

Wild Seabass citrus ceviche £17

with avocado puree, fresh loquats, watercress and olive oil with raspberry vinegar dressing

White Fresh Cornish Crab Meat £21

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

Tomato, grilled peach and melon £15

with whipped ricotta, green courgette and aubergine with basil, pine nut and olive dressing

MAINS

Poached guinea fowl breast £29

with spring vegetables, minted pea puree and rainbow chard with roast chicken broth and crispy potato straw

Steamed monkfish £31

with spring green and basil puree, Wye valley asparagus, confit minted jersey royal potatoes with lemon, chardonnay and seaweed beurre blanc

Violet artichokes with fresh broad beans and peas £25

with white coco beans, girolles and salsa verde with parmesan

PUDDINGS

Poached Strawberries £14

with whipped cream and caramelised puff pastry, sorbet and mint

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 quince membrillo

Please advise your waiter if you have allergies

Taste of Fifty
Weekday Dinner

2 - course £35pp

3 - course £39pp

FLUTE of RUINART BRUT CHAMPAGNE £17

BOTTLE of RUINART BRUT CHAMPAGNE £70

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with avocado puree, fresh loquats, watercress and olive oil with raspberry vinegar dressing

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