



# Evening Menu



Plant powered food for all. Fifty The Street is our sustainable “plant forward” restaurant where fifty percent of the menu celebrates plants over protein.

## Appetizers/Sharing

**Marinated Olives & Sun Blushed Tomatoes** **£4.50**  
VE V DF GF



**Hummus** **£6.00**  
Flatbread and scattered pomegranate seeds  
VE V DF



**Selection of breads & oils** **£5.00**  
From Hambleton Bakery  
VE V DF



**Chorizo glazed in Red Wine & Honey** **£6.50**  
Sourdough

**King Prawn Skewer** **£6.95**  
Garlic and herb marinated with a light lemon mayonnaise on a bed of rocket  
GF

## Starters

**Courgette & Goats Cheese Fritter** **£8.95**  
Served with a sweet chilli and ginger dip  
V



**Harissa Roasted Sweet Potato, Caramelised Onion & Pistachio Roll** **£8.95**  
V VE DF N



**Creamy Garlic & Herb Wild Mushrooms** **£8.95**  
Topped with parmesan and sitting on toasted sourdough  
V



**Garlic & Cheese Flatbread** **£8.00**  
Topped with rocket and a rich balsamic glaze  
V



**King Prawn Flatbread** **£12.00**  
Infused with garlic, served with roasted tomato, red onion, rocket and a lemon mayonnaise

**Buffalo Fried Chicken Flatbread** **£11.00**  
Finished with a hot sauce mayonnaise and pickled red onions

## Cocktails

### Sustainable Sipping

These cocktails are crafted by up-cycling food that would otherwise be wasted.

**Pain au Chocolat Espresso Martini** **£9.00**  
Absolut Vodka - Kahlúa - Pain au Chocolate Syrup - Espresso



**Strawberry Leaf** **£9.00**  
Beefeater Gin - Strawberry Leaf Syrup - Apple



**De'Vine' Spritz** **£9.00**  
Aperol - Prosecco - Tomato and Cucumber Water - Soda



**Golden Root** **£9.00**  
Discarded Grape Vodka - Celeriac and Vanilla Puree - Honey - Lemon - Pineapple.  
Venues of Excellence award-winning cocktail



### Questions about allergens...

Please inform the team if you have any food intolerances or allergens before placing an order. You can also scan this QR code for further information about dishes on this menu.

#### Key:

**V** Vegetarian

**VE** Vegan

**DF** Dairy-free

**GF** Gluten-free

**N** Contains nuts or traces of nuts

# Mains

<p><b>Trio of Pork</b> £23.00 Crispy braised belly, succulent tenderloin and a pork and leek sausage. Creamed potato, cabbage and bacon, apple purée and finished with mustard cream sauce</p>	<p><b>Super Salad</b> <b>ve v DF</b> £12.00 Charred aubergine, herb tabbouleh, homemade hummus, pomegranate seeds, crispy chickpea and a fresh tahini herb dressing Add halloumi <b>v</b> £4.00</p>	<p><b>Double Cheese Beef Burger</b> £18.00 Crispy bacon, Monterey Jack cheese, burger sauce, salad and pickles served in a toasted brioche bun with fries and slaw</p>
<p><b>Pan Roasted Cod</b> <b>GF</b> £25.00 Fondant potato, charred tender stem broccoli, rich chorizo &amp; tomato ragu</p>	<p><b>Spinach &amp; Pesto Gnocchi</b> <b>v ve DF N</b> £14.00 Peas and broad beans, parmesan and a sprinkle of toasted pine nuts Add chicken or halloumi £4.00</p>	<p><b>Smoked Tofu Burger</b> <b>ve v DF</b> £17.00 Wrapped in panko breadcrumbs with crispy southern fried oyster mushroom, vegan smoked Applewood, salad and pickles and burger sauce, served with fries and slaw</p>
<p><b>Gin &amp; Tonic Fish &amp; Chips</b> <b>DF</b> £18.00 Minted crushed peas, tartare sauce and charred lemon. <b>Switch fish to halloumi</b> <b>v</b> Made with Tanqueray 0%</p>	<p><b>rainbows</b> Supporting <b>This includes a £1.00 donation to Rainbows Hospice</b> Brightening short lives</p>	
<p><b>Garlic King Prawn Linguini</b> <b>DF</b> £21.00 Chorizo, roasted tomato, chopped chilli and herbs</p>	<p><i>From our grill</i></p> <hr/> <p><b>Steak from Owen Taylor's butcher:</b></p> <p><b>Chargrilled Ribeye 10oz</b> £35.00 <b>Chargrilled Heart of Rump 8oz</b> £26.00 Served with plum tomato, garlic field mushroom and dressed watercress. A choice of chunky chips, fries or sweet potato fries. Choose from garlic butter, Café de Paris butter, or peppercorn sauce.</p>	
<p><b>Leek, Mature Cheddar &amp; Chive Tartlet</b> <b>v</b> £16.00 Buttered new potatoes and baby leaf salad</p>		

## Sides

<p><b>Chunky Chips</b> <b>ve v DF GF</b> £5.00</p>	<p><b>Loaded Fries</b> <b>GF</b> £7.00 Crispy bacon and ranch</p>
<p><b>Sweet Potato Fries</b> <b>ve v DF GF</b> £5.50</p>	<p><b>Charred Tender Stem Broccoli</b> <b>ve v DF GF</b> £5.00</p>
<p><b>Rocket &amp; Parmesan Salad</b> <b>v GF</b> £5.00</p>	

# Desserts

<p><b>Summer Berry &amp; White Chocolate Cheesecake</b> £8.95</p>	<p><b>Warm Chocolate Chip Cookie Dough</b> <b>v</b> £8.50 Topped with honeycomb ice cream</p>
<p><b>Caramelised Banana</b> £8.50 Vanilla ice cream topped with crushed hazelnuts and a rich chocolate sauce <b>ve v DF GF N</b></p>	<p><b>Local Cheeses (choose 3 or 5)</b> £10.50   £13.50 Selection of biscuits, honey and nuts</p>
<p><b>Today's Flavour of Homemade Brownie</b> £8.95 Served with vanilla ice cream</p>	<p><b>Jude's Vegan Ice Cream and Sorbet</b> <b>ve v DF</b> £7.00 Ask our team for today's selection</p>
<p><b>Sticky Toffee Pudding</b> <b>ve v DF</b> £8.50 Toffee sauce and a scoop of vegan vanilla ice cream</p>	



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