



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.

Sustainable Sipping

“Raise your glass to sustainable sipping – these cocktails are the eco-friendly heroes of the bar, made from upcycled food that would’ve otherwise been discarded. Waste not, sip lots!”

When Tom Met Marg **V** **Ve** **DF** **GF**
818 Tequila Blanco | smoky tomato syrup | Cointreau | lime | sugar

£9.00



Carrot Top Sour **V** **Ve** **DF** **GF**
Tito’s Vodka | carrot top water | lemon | aquafaba | sugar

£8.50



Berry Foamy **V** **Ve** **DF** **GF**
Beefeater Gin | berry compote | lemon | aquafaba | sugar

£9.00



Peaches and Cream **V** **Ve** **DF** **GF**
Seven Tails Brandy | vegan Parmesan cream | peach | lemon | vanilla

£9.00



Flatbreads

Garlic & Cheese Flatbread **V**
Topped with melted cheese and garlic, finished with fresh rocket and a sweet-tangy balsamic glaze

£9.00



Chilli & Lime Prawn Flatbread
Prawns marinated in a chilli and lime dressing, with fresh rocket and a garlic, lemon and herb aioli

£14.00

Buffalo Fried Chicken Flatbread
Crispy fried chicken with spicy buffalo sauce, tangy blue cheese mayonnaise, pickled red onions and fresh rocket

£13.00

Goats Cheese Flatbread **V**
Creamy goats cheese paired with caramelised red onions and fresh spinach

£12.00



Starters

Corn Ribs, Aleppo Chilli Butter **V** **Ve** **DF** **GF**
Corn on the cob slathered in plant-based Aleppo chilli butter, served with Mexican slaw and a sprinkle of lime zest

£7.00



Caprese Salad **V** **GF**
Vibrant tomatoes paired with creamy mozzarella and fragrant basil leaves, drizzled with olive oil and finished with a balsamic glaze

£8.00



Lamb Koftas **DF**
Juicy spiced lamb koftas served with baba ganoush, Khobez bread and a refreshing Turkish salad

£12.00

Pan Seared Scallops **GF**
Delicately seared scallops on a bed of peas and broad beans, pea and watercress puree, crisp samphire and a drizzle of dill oil

£14.00

Chicken Wings **DF** **GF**
Crispy tender chicken wings, with your choice of sauce: BBQ **DF** or Hot Sauce **DF** **GF**

£9.00

Soup of the Day
A comforting bowl of homemade soup, served with a side of warm, freshly baked bread

£6.50

Appetisers

Marinated Olives & Sun Blushed Tomatoes **V** **Ve** **DF** **GF**
A vibrant mix of marinated olives paired with sweet tomatoes

£4.75



Vegetable Gyoza’s **V** **Ve** **DF**
Steamed dumplings filled with a blend of mixed vegetables and a soy and miso dip

£6.50



Hummus **V** **Ve** **DF**
Homemade hummus drizzled with olive oil, accompanied by flatbread and fresh pomegranate seeds

£6.25



Selection of Hambleton Bakery Breads & Oils **V** **Ve** **DF**
Assortment of freshly baked breads served with olive oil, perfect for dipping

£6.00



Basil & Ricotta Arancini Balls **V**
Risotto balls stuffed with creamy ricotta and fragrant basil, served with a smoky tomato salsa

£6.50



Chilli, White Wine & Garlic Prawns **DF**
Prawns sautéed in a white wine and garlic sauce with chilli, served on toasted sourdough

£8.50

Patatas Bravas **V** **Ve** **DF** **GF**
Crispy potatoes drizzled with a smoky tomato sauce and garlic aioli

£6.50



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

Gin & Tonic Fish & Chips ^{DF GF} **£19.50**
or **Halloumi & Chips** ^{V GF}
Crispy battered fish or halloumi infused with the refreshing notes of Tanqueray 0.0 gin & tonic, minted crushed peas, tartare sauce, charred lemon wedge

Duo of Duck **£29.00**
Tender honey-glazed duck breast and crispy confit duck leg, served with fondant potato, roasted carrots, a carrot puree, pickled carrots and a rich red wine & port jus

Line-Caught Sea Bass ^{DF} **£28.00**
pan-seared sea bass, served on a refreshing panzanella salad with a vibrant lemon, chilli and herb dressing

Cherry Tomato and Chilli Linguini ^{V VE DF} **£15.00**
Linguini tossed in a fragrant lemon, herb and white wine sauce, with cherry tomatoes and a chilli kick
Make it your own with a twist of cream and prawns, chicken or halloumi for £4.50

Mediterranean Vegetable, Olive & Feta Tartlet ^V **£16.50**
A crisp tartlet filled with Mediterranean vegetables, olives and creamy feta, with pesto new potatoes, rocket and Parmesan salad and balsamic glaze

Spinach & Pesto Gnocchi ^{V VE DF} **£16.00**
Gnocchi in a pesto sauce, with peas, broad beans, vegan Parmesan and toasted pine nuts
Add chicken or halloumi for £4.50

Carrot Schnitzel ^{V VE DF} **£14.00**
Golden, crispy carrot schnitzel with a refreshing white bean and lemon puree, roasted asparagus and rosemary potatoes for a deliciously unexpected plant-based meal

Turkish Buddha Bowl ^{V VE DF} **£13.50**
A vibrant bowl with falafel, Ras El Hanout roasted sweet potato, hummus, Turkish salad, tabbouleh, crispy chickpeas and fresh pomegranate seeds



Includes a **£1.00 donation to Rainbows Hospice**

From our grill

Our steaks and burgers are from Owen Taylors, a local award winning butcher

Chargrilled Ribeye ^{GF} **£38.00**
Chargrilled Heart of Rump ^{GF} **£27.50**
Our steaks are served with a juicy plum tomato, garlic field mushroom and dressed watercress

Accompany your steak with a choice of chunky chips or fries and finish with one of our delicious sauce selections:
garlic butter ^{GF}
red wine & thyme jus ^{GF DF}
Café de Paris butter, or peppercorn sauce ^{GF}

Double Cheese Beef Burger **£19.00**
Two beef patties topped with melted Monterey Jack, crispy bacon, with burger sauce, fresh salad, pickles, in a brioche bun with fries and slaw

Smoked Tofu Burger ^{V VE DF} **£17.00**
Panko-coated smoked tofu, topped with a smokey southern-fried oyster mushroom, vegan smoked Applewood and burger sauce, served with salad and pickles in a brioche bun

Buffalo Fried Chicken Burger **£18.00**
Crispy chicken thigh, in spicy buffalo sauce, topped with tangy blue cheese mayo, pickled red onion, fresh salad, in a bun with fries and slaw

Sides

Chunky Chips ^{V VE DF GF} **£5.50**

Skinny Fries ^{V VE DF GF} **£5.50**

Truffle & Parmesan Fries ^{V GF} **£6.50**

Rocket, Parmesan & Balsamic Salad ^{V GF} **£5.00**

Charred Tender Stem Broccoli ^{V VE DF GF} **£5.50**

Shaved Fennel & Artichoke Salad ^{V VE DF GF} **£5.00**

Desserts

Lemon Meringue Pie ^{V N} **£9.00**
A light, zesty lemon curd in buttery pastry, topped with a sweet meringue. Served alongside raspberry sorbet

Tropical Fruit Fool ^{V VE DF GF} **£8.50**
Layers of plant based cream, mango and passionfruit compote, fresh pineapple salsa and toasted coconut

Today's Flavour of Homemade Brownie ^V **£9.00**
A freshly baked, rich homemade brownie. With a scoop of vanilla ice cream

Sticky Toffee Pudding ^{V VE DF} **£9.00**
A rich sponge in a decadent toffee sauce, with a scoop of vanilla vegan ice cream

Rainbow Cookie Dough ^V **£8.50**
Soft, gooey cookie dough, served with a scoop of creamy vanilla ice cream, a colourful sweet treat!



Includes a **50p donation to Rainbows Hospice**

Coffee Crème Brûlée ^V **£9.00**
Peak & Wild coffee infused into a velvety custard topped with caramelized sugar crust. With a shortbread biscuit

Three Cheeses ^{V N} **£11.00**
A selection of three English cheeses, served with biscuits, sweet honey and a mix of nuts

Jude's Ice Cream & Sorbet ^V **£7.00**
A selection of luxurious ice creams and refreshing sorbets. Ask our team for today's choices, including vegan options ^{VE DF}



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