



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 animal 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!”

Cauliflower Colada **V** **Ve** **DF** **GF** **£9.00**
Cauliflower | Duppy Share White Rum | Coconut | Pineapple | Honey

Fig Old Fashioned **V** **Ve** **DF** **GF** **£9.50**
Fig | Makers Mark | Angostura’s Bitters | Rosemary Oil Ice

Beet the Waste **V** **Ve** **DF** **GF** **N** **£8.50**
Ritik’s Award-Winning Cook and Serve Sipper.
Beetroot | Mozart Dark Chocolate | Chambord | Hazelnut | Lemon

Persea Martini **V** **Ve** **DF** **GF** **£9.00**
Avocado | Absolut Vodka | Pineapple | Lemon | Sugar | Black Pepper

Starters

Spiced Cauliflower Florets **V** **Ve** **DF** **GF** **£7.00**
Golden roasted cauliflower seasoned with warming spices, a zesty butter bean and lemon puree and a sprinkle of pomegranate seeds

Goats Curd Salad **V** **GF** **£8.00**
Silky goat’s curd served with roasted beetroot and fresh orange segments, finished with a delicate honey and orange dressing

Apple Cider Pork Belly Bites **DF** **GF** **£10.00**
Succulent pork belly glazed with Cornish Orchards cider reduction, topped with tangy pickled shallots

Moules Marinière **£11.00**
Fresh mussels simmered in a classic white wine, garlic and herb broth, served with toasted sourdough for dipping

Chicken Wings **DF** **GF** **£9.00**
Crispy tender chicken wings, with your choice of sauce: BBQ **DF** or Hot Sauce **DF** **GF**

Soup of the Day **V** **Ve** **DF** **GF** **£7.00**
A comforting bowl of homemade soup, served with a side of warm, freshly baked bread

Appetisers

Marinated Olives & Sun-blushed Tomatoes **V** **Ve** **DF** **GF** **£4.75**
A vibrant mix of marinated olives paired with sweet tomatoes

Vegetable Gyozas **V** **Ve** **DF** **£6.50**
Steamed dumplings filled with a blend of mixed vegetables and a soy and miso dip

Hummus **V** **Ve** **DF** **£6.25**
Homemade hummus drizzled with olive oil, accompanied by flatbread and fresh pomegranate seeds

Selection of Breads & Oils **V** **Ve** **DF** **£6.00**
Assortment of freshly baked breads served with olive oil, perfect for dipping

Hot Honey Chorizo **DF** **GF** **£6.50**
Pan-fried chorizo glazed with spicy hot honey, topped with fresh spring onion

Salt & Pepper Squid **DF** **GF** **£7.00**
Crispy salt and pepper squid served with a vibrant Asian slaw and a sweet chilli dipping sauce

Tempura Fried Vegetables **V** **Ve** **DF** **GF** **£6.00**
Crispy tempura fried seasonal vegetables, served with a vegan sriracha mayo

Flatbreads

All flatbreads can be made gluten-free.

Garlic & Cheese **V** **£9.00**
Topped with melted cheese and garlic, finished with fresh rocket and a sweet-tangy balsamic glaze

Chargrilled Vegetables & Tahini **V** **Ve** **DF** **GF** **£13.00**
Chargrilled pepper, courgette and aubergine, drizzled with creamy tahini

Hot Honey Chicken & Chorizo **£14.00**
Tender chicken breast and diced chorizo, drizzled with spicy hot honey and garnished with rocket
Dairy-free alternative available **DF**

Roquefort, Fig & Rosemary **V** **£12.00**
Creamy roquefort cheese, sweet figs and a drizzle of fragrant rosemary oil



Flavours You’ll Love, Values You Can Trust.
Indulge in delicious, responsibly sourced dishes that make sustainability effortless.






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  **£19.50** 

or **Halloumi & Chips** 

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 Venison **£32.00**

Scottish venison, pan-seared loin and pressed shoulder from Glen Etive and Lombard. Beetroot in varied textures, creamy goat's curd mash, charred baby leeks and a rich venison jus



Pan-roasted Hake  **£26.00**

Delicate hake served with a velvety celeriac purée, crisp pickled apple and coastal sea herbs finished with a mussel cream and a drizzle of chive oil

Thai Red Curry Ramen  **£13.00** 

Rice noodles served in a fragrant Thai red curry-infused broth, with a medley of vibrant Asian vegetables for a warming, flavourful finish

Add tofu, squid or chicken for £4.50

Miso-glazed Celeriac  **£16.00** 



Thick-cut celeriac glazed with savoury miso, served alongside crispy potatoes, carrots and seasonal greens finished with a rich mushroom, thyme and shallot jus

Spicy Korean Salad  **£15.00** 

Crispy spicy tofu served over sesame-infused brown rice, accompanied by Asian slaw, fresh spinach, cucumber and crunchy beansprouts. Finished with a drizzle of Korean ketchup, toasted sesame seeds and chopped spring onion



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Includes a £1.00 donation to Rainbows Hospice

Cherry Tomato & Chilli Linguini  **£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.*

Add chicken, squid or halloumi for £4.50



Tomato & Basil Gnocchi  **£16.00** 

Soft, pillowy gnocchi tossed in a rich tomato and fragrant basil sauce finished with vegan parmesan

Add chicken or halloumi for £4.50

Brockleby's Pies

Brockleby's are an award-winning pie maker based in Melton Mowbray with over 30 national accolades.

Vulcan Munch Pie  **£18.00** 


Curried sweet potato and chickpeas with ras-el-hanout butter bean mash, tender stem broccoli and gravy

Moo & Blue **£22.00**

Supreme Champion in the British Pie Awards 2023. This pie is a delicious pairing of steak and ale, with stilton cheese melted through the sauce served with mustard mash, seasonal vegetables and a stout gravy



From our grill



Our steaks, chops and burgers are from Owen Taylors, a Derbyshire award-winning butcher.

Heart of Rump Steak  **£28.00**

Served with chunky chips, juicy plum tomato, garlic field mushroom and dressed watercress

Finish your dish with one of our delicious steak sauces:

red wine & thyme jus  

peppercorn sauce  *or garlic butter* 



French Trimmed Pork Cutlet  **£22.00**

Sourced from the heart of Derbyshire, McCafferty's Farm & Butterly Top Farm Ashover.

Succulent pork cutlet served with a mustard cream sauce, accompanied by a golden potato fondant and a petit pois fricassee

Double Cheeseburger **£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  **£18.00** 



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, fries and slaw

Korean Fried Chicken Burger **£18.50**


Crispy chicken thigh with spicy Korean ketchup, served with tangy pickled radish, fries and Asian slaw


Sides



Chunky Chips  **£5.50** 

Fries  **£5.50** 



Truffle, Parmesan & Rosemary Fries  **£6.50** 

Rocket, Parmesan & Balsamic Salad  **£5.00** 


Charred Tenderstem Broccoli  **£5.00** 

Seasonal Vegetables  **£5.50** 



Desserts

Apple Tarte Tatin  **£9.00** 



Caramelised warm apple tarte tatin with a rich caramel sauce, apple gel, brûléed apple and a scoop of smooth vanilla ice cream

Biscoff Cheesecake  **£9.00** 



A rich and creamy cheesecake topped with crumbled Biscoff and Biscoff sauce

Croissant Crème Brûlée  **£9.00** 

A luxurious twist on a breakfast favourite, buttery croissant and vanilla flavoured crème brûlée served with a homemade shortbread biscuit

Sticky Toffee Pudding  **£9.00** 



A rich sponge in a decadent toffee sauce, with a scoop of vegan vanilla ice cream

Rainbow Cookie Dough  **£8.50** 



Soft, gooey cookie dough, served with a scoop of creamy vanilla ice cream, a colourful sweet treat!

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Includes a 50p donation to Rainbows Hospice

Today's Flavour of Homemade Brownie  **£9.00** 

A freshly baked, rich homemade brownie. With a scoop of vanilla ice cream

Mulled Fruit Eton Mess  **£8.50** 

Vegan meringue made from our in-house pastry kitchen with spiced mulled fruits layered with vegan whipped cream

Jude's Ice Cream & Sorbet  **£7.00** 

A selection of luxurious ice creams and refreshing sorbets. Ask our team for today's choices, including vegan options 