



Graduation 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.

3 courses for £37.00

Starters

Pork, lemon and herb scotch egg with tomato relish and pea shoots

Crispy mushroom taco with guacamole and pico di gallo **V** **Ve**



Lamb koftas, baba ghanoush, pomegranate seeds, Khobez bread and Turkish salad **DF**

Soup of the Day **V** **Ve** **GF** **DF**



Mains

French trimmed pork cutlet, fennel roasted new potatoes, spring cabbage coleslaw and herb oil **GF** **DF**

Pan seared seabass served on a chorizo, olive and tomato ragu, charred tender stem broccoli **GF** **DF**

Mediterranean vegetable, feta and olive tartlet, parmentier potatoes, tomato and basil sauce **V**



Asparagus, pea, lemon and mint risotto with vegan parmesan and rocket **V** **Ve** **GF** **DF**



Desserts

Raspberry posset with a poppy seed shortbread **V**



Mango and passion fruit Eton mess **V** **Ve** **GF** **DF**



Sticky toffee pudding with toffee sauce and vegan vanilla ice cream **V** **Ve** **DF**



Jude's Ice Cream & Sorbet **V**
Vegan options available **Ve**



Questions about allergens...

Please inform the team if you have any food intolerances or allergens before placing an order.

Key:

V Vegetarian

Ve Vegan

DF Dairy-free

GF Gluten-free

N Contains nuts or traces of nuts