

SUNDAY LUNCH

FIFTY's home made Bloody Mary £12.00

TO START

- Padrón peppers with aji verde £6.50
Heritage carrot with cashew nut hummus and tomato fondue £8.00
Chicken liver terrine with pickled rhubarb and pear purée £9.50
Scottish salmon tartare with avocado, grapefruit, fennel and red apple salad £12.50
Home cured wagyu salami with toasted sourdough £12.00
Thinly sliced Iberico ham £14.50
Green bean and artichoke salad with truffle vinaigrette,
popped quinoa, almonds and caramelised Seville orange £11.00

FROM THE GRILL

All our steaks are served with Marmite'n'Guinness butter and Padrón peppers

Sauces: Béarnaise, peppercorn, smoked bone marrow

Supplement: Foie gras 50g £12.00

INDIVIDUAL DISHES

- Sirloin 250g £29.50
Rib-eye 250g £35.50
Fillet 225g £42.50
Grilled fish of the day 200g £32.00
Dover sole 350g £40.00
Argentinian red prawns £16.50/£33.00

SHARING DISHES

priced per person

- Rack of Herdwick lamb 500g £37.50
Chateaubriand 400g £42.50
Côte de Boeuf 700g £45.00
Tomahawk 1600g £40.00 (min. 4 persons)
- Fish of the day with shellfish and saffron risotto,
pickled celery and grapefruit £35.00

ROASTS by Iain Smith

All served with a Yorkshire pudding, glazed carrots, hispi cabbage, roast potatoes and sausage stuffing

Sauces: gravy, horseradish, bread, mint

CLASSIC ROASTS

Roasted cauliflower £24.50

Roast Cumbrian chicken £26.50

42 day aged sirloin of beef £28.50

SHARING ROASTS

priced per person

Rack of Herdwick lamb 500g £38.50

Côte de Boeuf 700g £45.00

Chateaubriand 400g £42.50

Tomahawk 1600g £40.00 (min. 4 persons)

SIDES

French fries £5.00

Cauliflower cheese £5.50

Extra chunky beef fat roast potatoes £6.00

Heritage tomato and baby leaf spinach salad, lemon vinaigrette £6.00

Broccolini with garlic dresssing £6.50

Padrón peppers with aji verde £6.50

DESSERTS

Crème Brûlée with Russet apple compote and lemon sorbet £10.00

Sticky toffee pudding with clotted cream ice cream £10.50

Apple tarte tatin with vanilla ice cream £12.00

Champagne poached rhubarb Eton Mess and custard £11.00

Hot chocolate fondant with cherry and vanilla ice cream £11.00

Blackberry soufflé with apple compote and clotted cream ice cream £11.50

A discretionary 12.5% service charge will be added to your bill.

Please inform your waiter if you have any allergies.