Fifty THE STREET

Evening Menu

50/50

PLANT POWERED PLANT POWERED

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!"

Pineapple Salsa Mojito V Ve GF DF — **£9.00**
Pineapple Salsa | Havana 3YO Rum | Lime | Mint | Soda

Shiro & Aoi V Ve GF DF — **£9.00**
Our very own Lauren's Award-Winning Cook and Serve Sipper
Coconut | Beefeater | Green tea | Lychee | Matcha

Pain au Chocolat Espresso Martini V — **£9.50**
Pain Au Chocolat | Absolut Vodka | Espresso | Vanilla

While you wait

Selection of Bread & Oils V Ve DF — **£5.00**
Assortment of freshly baked breads served with olive oil, perfect for dipping

Marinated Olives V Ve GF DF — **£5.00**
A vibrant mix of marinated olives

Beetroot Hummus V Ve DF — **£6.75**
Homemade hummus drizzled with olive oil and accompanied by toasted flatbread

Starters

Seasonal Soup of the Day V Ve DF — **£7.00**
A comforting bowl of homemade soup, served with freshly baked bread
Gluten-free bread available

Pil Pil King Prawns DF — **£11.50**
Succulent king prawns gently sizzled in fragrant garlic and warming chilli oil, finished in classic Pil Pil style for an aromatic heat

Pulled Pork Croquettes GF DF — **£10.50**
Crispy golden croquettes filled with slow-cooked pulled pork, served with a rich burnt tomato salsa and finished with spring onion

Caprese Salad V GF — **£9.00**
Creamy mozzarella paired with heritage tomatoes and drizzled with fragrant basil oil. Fresh, simple and classic

Cauliflower Three Ways V Ve GF DF — **£8.00**
A celebration of cauliflower: smooth cauliflower purée, sharp pickled florets and roasted cauliflower with a crunchy tofu crumb

Crispy Fishcakes GF DF — **£9.50**
Lightly crisped fishcakes served with zesty lemon aioli and a delicate mixed-herb rocket salad

Giving something back

Supporting rainbows Brightening short lives

We support Rainbows, the East Midlands' only children's hospice, which helps families of terminally ill children and those with life-limiting conditions.

Our team unanimously chose Rainbows as our charity partner, and we have committed to raising over £100,000 over five years.

At Imago Venues, we believe in 'creating a place where people love to be,' not just for our guests and our team, but for the wider community too, while helping Rainbows secure the essential funding they need.

Mains

Homemade Battered Fish & Chips GF DF **£19.50**
or Halloumi & Chips V GF
Crisp battered fish or halloumi served with skin-on chips, tartare sauce and crushed peas

Moroccan Spiced Lamb Kofta **£19.00**
Juicy, aromatic kofta spiced with warm Moroccan flavours, served with tabbouleh and pomegranate seeds, creamy house beetroot hummus and crispy chickpeas finished with tzatziki

Caesar Salad **£12.00**
Crisp lettuce tossed with smoky bacon, anchovies and shavings of parmesan, topped with croutons and Caesar dressing
Add grilled herb chicken or salmon for £4.50

Meze Salad V **£12.00**
Beetroot hummus, crispy chickpeas, falafel, roasted red pepper, fresh rocket and tomatoes finished with tzatziki

Linguine Pomodoro V Ve DF **£15.00**
Linguine pasta tossed in a rustic tomato and herb sauce
Add grilled herb chicken, salmon or tofu for £4.50

Basil Pesto Gnocchi V Ve DF **£16.00**
Light, pillowy gnocchi coated in vibrant basil pesto
Add grilled herb chicken, salmon or tofu for £4.50

Rainbow Carrots V Ve GF DF **£15.50**
Roasted rainbow carrots served with smooth carrot purée, crispy chickpeas, herb potatoes, and tenderstem broccoli

Supporting rainbows Brightening short lives
Includes a £1.00 donation to Rainbows Hospice

From our grill

Heart of Rump Steak GF **£29.00**
Our Heart of Rump steak is from Owen Taylors, a Derbyshire award-winning butcher
Served with skin-on fries, grilled tomato, mushrooms and a creamy peppercorn sauce

Chargrilled Jerk Pork Cutlet GF DF **£21.50**
Sourced from the heart of Derbyshire, McCafferty's Farm & Butterly Top Farm Ashover
Chargrilled pork cutlet coated in bold jerk spices, paired with a refreshing pineapple salsa and creamy coconut rice

Double Cheeseburger **£19.00**
Two beef patties, topped with melted Cheddar cheese, crispy bacon, fresh salad, pickles, house sauce served in a brioche bun with skin-on fries and slaw

Herb Marinated Chicken Burger DF **£18.50**
Norfolk herb marinated crispy chicken topped with guacamole and smoked bacon, served in a soft brioche bun with skin-on fries and fresh slaw

Grilled Halloumi Burger V **£18.00**
Chargrilled halloumi with roasted red pepper and sweet chilli jam, served in a soft brioche bun with skin-on fries and fresh slaw

Crispy Tofu Burger V Ve DF **£17.50**
Panko-coated smoked tofu, topped with a smoky southern-fried oyster mushroom, vegan smoked Applewood, fresh salad, pickles and burger sauce served in a brioche bun with skin-on fries and slaw

Sides

Garlic & Cheese Flatbread V **£7.00**

Chilli & Garlic Tenderstem Broccoli V Ve GF DF **£5.50**

Skin-on Fries V Ve GF DF **£5.50**

Chunky Chips V Ve GF DF **£5.50**

Truffle & Parmesan Fries V GF **£6.50**

Sun Blushed Tomato & Rocket Salad V Ve GF DF **£5.50**

50/50

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

Desserts

Vegan Raspberry & Gin Cheesecake V Ve GF DF **£8.50**
A silky cheesecake infused with Tanquary 0% gin and sharp raspberry

Rhubarb Crème Brûlée V **£8.50**
Classic vanilla crème brûlée topped with caramelised sugar, served with a crisp stem ginger shortbread

Triple Chocolate Brownie V GF **£8.50**
Homemade triple chocolate brownie served warm with vanilla ice cream and finished with glossy chocolate sauce

Croissant Bread & Butter Pudding V **£8.50**
Buttery croissants baked into a rich, comforting pudding, served warm with smooth vanilla custard

Rainbow Cookie Sundae V **£9.00**
Crumbled rainbow cookie with vanilla ice cream, chocolate sauce finished with whipped cream

Supporting rainbows Brightening short lives
Includes a 50p donation to Rainbows Hospice

Jude's Ice Cream & Sorbet V Ve GF DF **£7.00**
A curated selection of seasonal ice creams and refreshing sorbets

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