



FIFTY
FOUR.

hygge [hoo ga]

origin - Norway, Denmark

1. life moments brimming with happiness, comfort, loved ones, favourite things, beautiful places; 2. savouring the present moment; 3. the good life

GF GLUTEN FREE V SUITABLE FOR VEGETARIANS

If you have any food allergy or intolerance, please inform your waiter

■ BREAKFAST

SERVED DAILY 9AM-2PM

FIFTYFØUR BREAKFAST

SMALL **£6.95** LARGE **£8.95**

EGGS OF YOUR CHOICE, FRIED, POACHED OR SCRAMBLED, LOCAL BACON, LANCASHIRE FARMED PORK SAUSAGES, SAUTÉED MUSHROOMS, ROASTED TOMATOES, BURY BLACK PUDDING

BREAKFAST ROSTI **GF**

£7.95

CRISPY PANCETTA, POACHED HENS EGG, TOMATO, ROCKET AND HOLLANDAISE SAUCE

EGGS BENEDICT

£6.95

TOASTED MUFFIN TOPPED WITH PULLED HAM HOCK, SOFT POACHED HENS EGGS, PLUM TOMATOES AND HOLLANDAISE SAUCE

EGGS ROYALE

£7.95

TOASTED MUFFIN TOPPED WITH SMOKED SALMON, SOFT POACHED HENS EGGS, PLUM TOMATOES, SPINACH AND HOLLANDAISE SAUCE

AMERICAN PANCAKE STACK

£6.95

WITH CRISPY PANCETTA, MAPLE SYRUP AND BLUEBERRIES

CREAMY SCRAMBLED EGGS **V**

£5.95

WITH SAUTÉED MUSHROOMS AND GRILLED TOMATOES ON TOASTED SOURDOUGH BREAD

TEACAKE **V**

£2.95

SERVED WITH BUTTER

■ TAPAS

3 FOR **£12.95** OR **£5** INDIVIDUALLY

HOMEMADE FISH CAKES

AIOLI DIP

HAM AND MUSHROOM CROQUETTE

CELERIAC SLAW AND PICCALILLI

STICKY BARBEQUE RIBS GF

CHICKEN WINGS GF

MARINATED IN LEMON, HONEY AND HERBS

MINI HOMEMADE SHEPHERDS PIE GF

SMOKED APPLEWOOD CHEDDAR MASH

PORK BELLY AND BLACK PUDDING SKEWER

CIDER GRAVY

LAMB FRIKADELLER

SLIGHTLY SPICED SCANDINAVIAN MEATBALLS WITH
YOGHURT, LIME, CUCUMBER AND MINT DIP

PRAWN AND SMOKED SALMON SNITTER

HORSERADISH MAYONNAISE AND FRESH DILL

CHICKEN, CHORIZO AND POTATO STEW GF

A HINT OF CHILLI OIL

CALAMARI FRITTI

PAPRIKA MAYONNAISE

SEARED BEEF STEAK

SMOKED BACON JAM ON TOAST

MARINATED MIXED OLIVES GF V

ORANGE ZEST AND HERBS

GRILLED MIXED VEGETABLES GF V

SPICED COUS COUS

PATATAS BRAVAS GF V

AIOLI DIP

KING PRAWNS

SIMPLY SAUTÉED IN GARLIC OIL, SERVED WITH
WARM BREAD

■ SOURDOUGH SNITTER

TOASTED SOURDOUGH BREAD WITH A TOPPING OF YOUR CHOICE

SIMPLY BAKED **V** **£4.95**

SERVED WITH CAFÉ DE PARIS BUTTER, OLIVE OIL AND BALSAMIC GLAZE DIP

ICELANDIC **£7.95**

SMOKED SALMON AND ICELANDIC PRAWNS WITH HORSERADISH, CAPERS AND FRESH DILL

PULLED HAM HOCK **£7.95**

PULLED HAM SHANK WITH CELERIAC SLAW AND MUSTARD MAYONNAISE

GARLIC MUSHROOM **V** **£7.95**

SAUTÉED CREAMY GARLIC MUSHROOMS WITH SPINACH, TOPPED WITH A POACHED HENS EGG

CAMEMBERT AND SMOKED BACON **£7.95**

MELTED CAMEMBERT CHEESE TOPPED WITH SMOKED BACON AND TOMATO RELISH, AIOLI AND ROCKET

■ POTATO ROSTI

CLASSIC POTATO ROSTI SERVED STRAIGHT FROM THE GRILL IN A HOT CAST IRON PAN

CHICKEN AND CHORIZO **£9.95**

SAUTÉED CHICKEN BREAST AND CHORIZO SAUSAGE IN A TOMATO AND WHITE BEAN STEW, TOPPED WITH GREEN KALE

POACHED SALMON **GF** **£9.95**

POACHED FILLET OF SALMON, SPINACH AND HOLLANDAISE SAUCE

WHOLE CAMEMBERT **GF V** **£9.95**

APPLE AND CELERIAC SLAW, TOASTED PINE NUTS, PLUM TOMATO RELISH AND ROCKET

PULLED HAM AND MUSHROOM **GF** **£9.95**

PULLED HAM SHANK AND CREAMED MUSHROOMS WITH SPINACH, MUSTARD AND A POACHED HENS EGG

SCANDINAVIAN **GF** **£9.95**

ICELANDIC PRAWNS AND SMOKED SALMON, BEETROOT, DILL, HORSERADISH AND ROCKET

BAKED COD LOIN **GF** **£11.95**

FILLET OF COD WITH PLUM TOMATOES, AIOLI, SPINACH AND CHILLI OIL

■ HOUSE FAVOURITES

FIFTYFØUR HOUSE BURGER **£12.95**

HOMEMADE SEASONED BEEF BURGER, PANCETTA, SMOKED APPLEWOOD CHEDDAR, BABY GEM LETTUCE, RED ONION, HOUSE BURGER SAUCE, PLUM TOMATO AND FRENCH FRIES

STEAK SANDWICH **£12.95**

SEARED BEEF STEAK, SMOKEY TOMATO COMPOTE, MUSTARD AND ONION MAYONNAISE, ROCKET, PICKLED GHERKINS AND FRENCH FRIES

SIRLOIN STEAK **£19.95**

SKIN ON FRIES, CAFÉ DE PARIS BUTTER, TOMATO COMPOTE AND ROCKET AND LEMON SALAD

FIFTYFØUR FISH PIE **£14.95**

SMOKED HADDOCK, COD, SALMON, AND ICELANDIC PRAWNS, IN A DILL MORNAY SAUCE, BOILED EGG, CHEDDAR MASH AND BUTTERED SEASONAL VEGETABLES

TRADITIONAL LANCASHIRE HOT POT **£12.95**

PICKLED RED CABBAGE

CHICKEN SUPREME **£12.95**

ROASTED IN GARLIC BUTTER, SERVED WITH MASHED POTATOES, BABY ONION, MUSHROOM PEPPERCORN CREAM SAUCE AND A MEDLEY OF VEGETABLES

COD LOIN **£12.95**

WITH A BASIL CRUST ON A CHORIZO AND HARICOT BEAN STEW

DUO OF LAMB **£12.95**

GRILLED CUTLETS AND MINI SHEPHERDS PIE WITH A MINTED RED WINE JUS AND BUTTERED VEGETABLES

POACHED SALMON **£12.95**

POACHED FILLET OF SALMON ON BABY NEW POTATOES, MEDLEY OF VEGETABLES, PLUM TOMATOES AND HOLLANDAISE SAUCE

RACK OF BABY RIBS **£10.95**

SERVED WITH HOMEMADE BARBEQUE SAUCE SWEET POTATO FRIES AND CELERIAC SLAW

ROASTED PORK BELLY **£14.95**

CELERIAC PURÉE, SMOKED PANCETTA, MEDLEY OF VEGETABLES AND APPLE CIDER GRAVY

KALE, WHITE BEAN AND GARLIC STEW **£9.95**

VEGETABLE BROTH WITH NEW POTATOES, A HINT OF CHILLI AND RUSTIC BREAD

■ A BIT ON THE SIDE

FRENCH FRIES **£3.95**

FRENCH FRIES WITH TRUFFLE OIL AND PARMESAN **£4.95**

SWEET POTATO FRIES **£4.95**

MEDLEY OF VEGETABLES **£3.95**

BUTTERED NEW POTATOES **£3.95**

MIXED SIDE SALAD **£3.95**

BUTTERED SPINACH **£3.95**

OLIVES **£3.95**

■ WRAPS

ALL SERVED WITH YOUR CHOICE OF SKIN ON FRIES
OR SWEET POTATO FRIES

CAJUN CHICKEN **£10.95**
RED PEPPER, SWEET RED ONION AND
PAPRIKA MAYONNAISE


ICELANDIC PRAWN **£11.95**
ICELANDIC PRAWNS, SMOKED SALMON, NEW
POTATOES, ROASTED ONION AND MUSTARD
MAYONNAISE

LAMB BURRITO **£9.95**
SPICED LAMB WITH TOMATO, CUCUMBER, CHILLI
AND MINT YOGHURT AND COUS COUS

PULLED PORK **£10.95**
BARBEQUE PULLED PORK WITH RED CABBAGE,
PICKLED GHERKINS, CRACKLING AND CELERIAC SLAW

ROAST SQUASH **£9.95** 
BLACK BEAN CHILLI AND SMOKED CHEDDAR


■ SALADS


NORDIC BLACKENED SALMON
NICOISE  **£9.95**
NEW POTATOES, RADISHES, BOILED EGGS
AND YOUNG GREENS

BUTTERNUT SQUASH   **£7.95**
RED CABBAGE, SZECHUAN PEPPERCORNS,
HAZELNUT OIL AND CORIANDER

BEETROOT, CAPER
AND DILL   **£7.95**
PICKLED NEW POTATOES AND FRESH LEMONS

ICELANDIC PRAWN  **£10.95**
ICELANDIC PRAWNS AND SMOKED SALMON, SPRING
ONION, HORSERADISH AND CELERIAC COLESLAW

SEARED CHICKEN STRIPS  **£9.95**
FRICASSEE OF CHICKEN BREAST, MUSHROOMS,
PINE NUTS, TOMATO AND LEMON OLIVE
OIL DRESSING

PANCETTA, APPLE
AND KALE  **£8.95**
SYRUP VINAIGRETTE, TOASTED ALMONDS
AND RADICCHIO

■ GRAND SHARERS (FOR TWO)

HERB CRUSTED RACK
OF LAMB **£45.00**
POTATO FONDANT, GLAZED VEGETABLES,
RED WINE SAUCE AND GRILLED TOMATOES

MEAT MELI MELO **£29.95**
CHICKEN AND CHORIZO STEW, ROASTED LAMB
CUTLETS, SPICY SCANDINAVIAN FRIKADELLER,
STICKY BARBEQUE RIBS AND SEARED STEAK,
SERVED WITH FRENCH AND SWEET
POTATO FRIES, JALAPENO PEPPERS,
CAFÉ DE PARIS BUTTER AND AIOLI DIP

SCANDINAVIAN SHARER **£29.95**
SMOKED SALMON, ICELANDIC PRAWN SNITTER,
PICKLED HERRING, SALT AND PEPPER CALAMARI,
SAUTÉED KING PRAWNS IN CAPER BUTTER,
PICKLED POTATOES, BEETROOT AND DILL SALAD
AND PAPRIKA MAYONNAISE

■ KEY WINE SELECTION

	125ML	175ML	250ML	BOTTLE
PINOT GRIGIO, LA DELFINA, ITALY FRESH AND CRISP WITH ZESTY GREEN APPLE AND PEAR FLAVOURS	£3.95	£5.50	£7.20	£19.95
CHENIN BLANC, FALSE BAY, SOUTH AFRICA RIPE APPLE AND CITRUS LEMON FLAVOURS WITH A CRISP FINISH	£3.95	£5.50	£7.20	£19.95
CHARDONNAY, WILLOWGLEN, AUSTRALIA FRESH PEAR, MELON AND STONE FRUIT FLAVOURS WITH A HINT OF OAK	£3.95	£5.50	£7.20	£19.95
TEMPRANILLO, MARQUES DE LA CONCORDIA, SPAIN RIPE RED BERRY FRUIT WITH A HINT OF SPICE	£3.95	£5.50	£7.20	£19.95
MALBEC MERLOT, FINCA DEL ALTA, ARGENTINA PACKED WITH JUICY CHERRY, RASPBERRY AND DAMSON FLAVOURS	£3.95	£5.50	£7.20	£19.95
SHIRAZ, FALSE BAY, SOUTH AFRICA RICH BLACK FRUIT CHARACTER WITH BLACK PEPPER AND SPICED NOTES	£3.95	£5.50	£7.20	£19.95
PINOT GRIGIO BLUSH (ROSÉ), COLLI VICENTINI, ITALY FRESH SUMMER FRUIT FLAVOURS WITH REFRESHING ACIDITY AND BALANCE	£3.95	£5.50	£7.20	£19.95
PROSECCO TORRE DEI VESCOVI , VICENZA, ITALY SUPERIOR QUALITY AND FLAVOUR A STUNNING EXAMPLE OF TOP QUALITY PROSECCO	£5.95	-	-	£26.95

■ WHITE WINE

VERDEJO BLANCO, VIORE, TORO, SPAIN £22.95

PACKED WITH REFRESHING TROPICAL PINEAPPLE AND STONE FRUIT FLAVOURS

CÔTÉ MAS BLANC, LANGUEDOC, FRANCE £22.95

A FRUIT PACKED PALATE WITH PEACH, WHITE PEAR AND BLOSSOM, REFRESHING ACIDITY AND DELIGHTFUL TROPICAL FRUIT FINISH

PINOT GRIGIO TORRE DEI VESCOVI, VICENZA, ITALY £24.95

SUPERB QUALITY PINOT GRIGIO SHOWING CITRUS PEAR, LEMON AND CRISP APPLE FLAVOURS

RIOJA BLANCO, MONTE REAL, RIOJA, SPAIN £26.95

BARREL FERMENTED, FLAVOUR PACKED WITH HINTS OF TOASTED PINEAPPLE AND SMOKY VANILLA FINISH

SAUVIGNON BLANC, LA FORGE, LANGUEDOC, FRANCE £26.95

RICH WITH CITRUS FLAVOUR ELEGANT TROPICAL FRUIT AND ZESTY FINISH

CHARDONNAY, BERGSIG ESTATE, WORCHESTER, SOUTH AFRICA £29.95

FULL FLAVOURED TROPICAL MANGO AND PINEAPPLE FLAVOUR WITH A ROUNDED CREAMY VANILLA FINISH

GRUNER VELTLINER, HOPLER, AUSTRIA £32.95

LAYERED CITRUS FLAVOURS WITH REFRESHING GRAPEFRUIT AND WHITE PEPPER SPICE

ALBARINO, VEIGA NAUM, SPAIN £38.95

FRESH FRUIT DRIVEN PEACH AND FLORAL NOTES WITH REFRESHING ACIDITY

SAUVIGNON BLANC, METIS, KLEIN CONSTANTIA, SOUTH AFRICA £59.95

REFINED ELEGANT STYLE, FOCUSED ON PURE FRUIT CHARACTER, MINERALITY AND LENGTH

■ ROSÉ WINE

TERRIOR DES GRES PROVENCE ROSÉ £36.95

DELICIOUS LIGHT FRESH FLAVOURS OF GRAPEFRUIT AND RIPE RED BERRIES

■ RED WINE

CABERNET SAUVIGNON TORRE DEI VESCOVI, ITALY DELICIOUS CABERNET WITH SPICED RED BERRY AROMAS AND FRUIT PACKED PALATE	£22.95
MERLOT CABERNET, VONDELING PETIT ROUGE, PAARL, SOUTH AFRICA SOFT CHERRY, SUBTLE RASPBERRY AND SPICY BLACK PEPPER FLAVOURS	£24.95
RIOJA CRIANZA SELECCION, PUERTA VIEJA, CENICERO, SPAIN LAYERS OF RIPE BLACKCURRANT FRUIT WITH DELICIOUS LIQUORICE AND VANILLA NOTES	£26.95
CÔTÉ DE VENTOUX, ST DOMINIQUE, RHONE, FRANCE DELICIOUS SILKY WINE FULL OF BLACKCURRANT AND CHERRY FLAVOURS	£26.95
CABELLETTA ROSSO, TENUTA FIOREBELLI, VENEZIE, ITALY VALPOLICELLA STYLE BLEND WITH A TOUCH OF CABERNET SAUVIGNON FLAVOURS OF CHERRIES, REDCURRANTS AND PRUNES	£28.95
BLAUFRANKISH, HOPLER, AUSTRIA ELEGANT DARK FRUIT, PEPPERY FIRM NOTES HINTS OF TOBACCO AND STRAWBERRIES	£42.95
CHÂTEAU DE ROQUES, PUISSEGUIN ST EMILON, BORDEAUX, FRANCE RIPE BLACK FRUIT, PLUM AND CHERRIES, SILKY SMOOTH WITH A HINT OF SPICE	£44.95
VALDUERO CRIANZA, RIBERA, SPAIN STUNNING FULL BODIED WINE WITH BLACKCURRANT & CHERRY FRUIT LAYERED WITH A BALANCED SPICED OAK FINISH	£59.95

■ SPARKLING WINE AND CHAMPAGNE

PROSECCO TORRE DEI VESCOVI , VICENZA, ITALY SUPERIOR QUALITY AND FLAVOUR A STUNNING EXAMPLE OF TOP QUALITY PROSECCO	£26.95
CLAUDE BARON SAPHIR BRUT, CHAMPAGNE GREAT CHAMPAGNE, PLENTY OF ZESTY CITRUS FRUIT COMPLIMENTED WITH DELICIOUS BISCUIT FINISH	£54.95
VEUVE CLICQUOT YELLOW LABEL BRUT, CHAMPAGNE THE BRUT CARTE JAUNE OFFERS THE PERFECT BALANCE OF FINESSE AND FORCEFULNESS.	£82.00
LAURENT PERRIER CUVÉE ROSÉ BRUT, CHAMPAGNE THE PREFERRED CHOICE FOR THE DISCERNING ROSÉ CHAMPAGNE FAN	£99.00
CUVÉE DOM PÉRIGNON, CHAMPAGNE ALLEGEDLY RESPONSIBLE FOR THE CREATION OF THE FIRST EVER CHAMPAGNE	£280.00
LOUIS ROEDERER CRISTAL BRUT, CHAMPAGNE CRISTAL COMMISSIONED BY THE TSARS OF RUSSIA, ENJOYED BY THE CONNOISSEUR	£300.00

