



No. FIFTY
CHEYNE

Dain Smith



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STARTERS

Cured Beetroot and Dill Salmon Gravdlax
with crème fraîche, fennel and rhubarb dressing
with avocado and baby beetroot
£16.00

Isle of Wight Asparagus and Cornish Crab Mayonnaise
with pea and mint purée, pickled cucumber and blood orange
with Sherry vinegar jellies
£17.50

Roasted Tomato Soup with Basil and Pistachio Pesto
grilled focaccia with fresh heirloom tomato fondue
and whipped Burrata
£12.50

Isle of Skye Scallop
with leek fondue and cèpe purée with wild garlic
and Jersey Royal potatoes, fresh peas
£19.50

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MAINS

Poached Fillet of Cornish Cod with Langoustine Risotto
squid and piquillo red peppers with sea beet leaves
£29.00

Landes French Chicken Breast and Chicken Skin Crumb
with creamed Jersey Royal potatoes,
morel mushrooms and peas with maple bacon
and wild garlic sauce
£33.00

40-Day Aged Dexter Beef Wellington
with wild mushrooms purée, crushed Jersey Royal potatoes
and Isle of Wight asparagus with smoked bone marrow sauce
£95.00 to share

Wild Nettle and Parmesan Gnocchi with Pea And Mint Purée
fresh broad beans and violet artichokes
with mousseron mushrooms
£25.00

*Please advise your waiter if you have any allergies.
A discretionary 15% service charge will be added to your bill.*

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THE GRILL

Land dishes are served with Marmite, roasted garlic and Guinness butter.

Sea dishes are served with parsley, garlic and salted lemon dressing.

Rib-Eye of 45-Day Aged Belted Galloway 250g
£41.00

Fillet of 45-Day Aged Belted Galloway 225g
£44.00

Half Cumbrian Chicken
£30.00

Cornish Dover Sole 400g
£42.00

Line Caught Seabass Fillet 200g
£34.00

Grilled Argentinian Red Prawns
3pc / £14.50 6pc / £28.00

Surf and Turf
Beef fillet and Argentinian red prawns
£58.00

Chateaubriand of 45-Day Aged Blue-Grey 400g
£89.00 for two

Côte de Boeuf of 45-day Aged Short Horn 600g
£79.00 for two

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SIDES

Steamed Asparagus with Hollandaise Sauce
£9.50

Lightly Creamed Spinach Leaves with Nutmeg
£8.50

Grilled Broccolini With Garlic And Parsley Dressing
£8.50

French Fries with Rosemary Seasoning
£6.50

Baby Gem Lettuce and Datterino Tomato Salad
with house vinaigrette
£5.50

Fresh Garden Peas
Minted peas purée and milk crumble
£4.50

Extra Chunky Beef Fat Potato Chips
£6.50

Padrón Peppers with Herb Dressing
£6.50

Seared Foie Gras
£9.50

SAUCES

Chimichurri
£2.00

Béarnaise
£3.00

Peppercorn
£3.00

Smoked Bone Marrow
£3.50

Lemon Beurre Blanc
£2.00

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PUDDINGS

Alphonso Mango and Vanilla Cold Rice Pudding

with coconut, lemon curd and shaved white chocolate

£10.50

Kentish Strawberry Soufflé

with white chocolate sauce, strawberry jam and shortbread crumb

£11.00

Crème Caramel

with Sauternes jelly and blistered raisins

£9.50

Dark Chocolate Fondant

with hazelnut soft centre, salted chocolate sauce
and praline ice cream

£11.00

CHEESES

A Selection of Hand Picked Cheeses

served with crackers, orchid pear chutney and fresh honey

Three cheeses £14.00

Five cheeses £19.00

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WEDDINGS AND EVENTS

One of Chelsea's most exclusive venues, No. Fifty Cheyne is the shortest of walks from Chelsea Town Hall

No. Fifty Cheyne offers a selection of rooms and spaces, each with their own character and designed to be the perfect setting for your next event.

From Christmas and New Year's Eve, to wedding ceremonies, anniversaries, dining with friends and business meetings, we look forward to hosting your next special occasion.

No. Fifty Cheyne can comfortably host up to 100 guests over both floors as well as the most intimate of events.





LUNCHTIME SATURDAY & SUNDAY ROASTS AT No. FIFTY CHEYNE

Reviewed by the Evening Standard as one London's finest Sunday Roasts, Iain Smith is pleased to announce No. Fifty Cheyne's Saturday & Sunday Roasts are available all weekend.

Our award-winning roasts are also now available on both Saturday & Sunday's to take home and enjoy in the comfort of your own home. Please ask a member of our Team for more information.



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