# No. FIFTY CHEYNE

*Chelsea Flower Show '22*

## STARTERS

Rock oysters with pickled cucumber and citrus yoghurt,
Cabernet Sauvignon vinegar granita
£3.75 each

Sea bream and mackerel tartar with creme fraiche and crab meat,
pickled rhubarb and cucumber,
guacamole and gazpacho with Tuscan olive oil
£17.50

## MAIN

Roast fish of the day à la Provençale,
with aubergine and green beans, confit and creamed potatoes
with seaweed pesto, a light bouillabaisse sauce and semi-dry tomatoes
£35.00

## PUDDING

Strawberry soufflé, with clotted cream ice cream,
white chocolate sauce, strawberry and mint jam
£14.50

by IAIN SMITH

*Please advise your waiter if you have any allergies.*
*A discretionary 15% service charge will been added to your bill.*
*Artist credit: Andrey Yanushkov, Kyiv, Ukraine*

LILLET Spritz

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**Lillet Rosé Spritz** £13.00
Lillet Rosé topped with Fever Tree tonic water
with fresh pink grapefruit & fresh thyme sprig

**Lillet Blanc Spritz** £13.00
Lillet Blanc topped with Fever Tree tonic water
with a cucumber slice, mint sprig & sliced strawberries

**Lillet Rouge Spritz** £13.00
Lillet Rouge topped with Fever Tree tonic water
with a fresh orange slice

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**Lillet Jolie** £13.50
Lillet Rosé topped with Elderflower cordial,
prosecco and Fever Tree tonic water

**Trip to Amalfi** £14.50
Lillet Rosé with Malfy Rosa, Sicilian lemonade,
with a dried lemon wheel and thyme sprig

**Lillet Americano** £13.50
Lillet Rouge with Campari and pomegranate juice,
with an orange twist

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LILLET®
Spritz