

No. FIFTY  
**CHEYNE**  
*Father's Day*

£75 PER PERSON

APERITIF

**STRAWBERRIES & CREAM WHISKEY SOUR**

Fresh Strawberries, Bourbon,  
English Cream, Lime Juice &  
Cane Sugar Syrup  
£10.50

*Flutes and bottles of Ruinart Brut Champagne at £15 and £68*

**30g of Oscietra Caviar with Fine Herb Blinis £24**

**Heritage Tomato Salad and Fondue**  
with fresh peach and Burrata, balsamic and  
grape juice glaze with basil pesto

STARTERS

**Beef Carpaccio**  
with celeriac and truffle remoulade, rocket  
pesto and grilled artichokes with parmesan  
and pickled shimeji mushrooms

**Roasted Orkney Scallop**  
with cepe purée, leek and  
Jersey Royal potatoes with truffle sauce and  
potato straw

OUR FATHER'S DAY ROASTS & GRILL

All our Roasts and our grill dishes are served with a Yorkshire pudding, glazed carrots,  
hispi cabbage, roast potatoes and sausage stuffing. Accompanied by homemade gravy, horseradish and bread sauce

**Roast Chicken**  
with Fine Herbs, Brioche  
and Truffle Stuffing

**45-Day Aged  
Beef Rump**

**Roasted Heritage Cauliflower**  
with Mixed Bean  
and Herb Stuffing

**Roasted Beef Sirloin**  
40-Day Aged

**45-Day Aged  
Belted Galloway  
Rib-Eye 250g**

**Cornish  
Dover Sole  
350g**

**Wild Line Caught  
Seabass  
200g**

**Argentinian Red Prawns**  
6pc

GRILL

With £10pp supplement

**Surf & Turf  
Beef Fillet  
and  
Argentinian Red Prawns**

**45-Day Aged  
Châteaubriand  
Blue-grey 400g  
to share**

**100-Day Aged  
Rib of Belted Galloway Beef**  
with smoked bone marrow

**45-Day Aged  
Belted Galloway  
Fillet 200g**

**45-Day Aged  
Côte de Boeuf  
Short Horn 600g  
to share**

SIDES

Please select one side of choice

**Cauliflower & leek cheese with milk crumble**  
**Baby gem lettuce and datterino tomato salad**  
with house vinaigrette

**Grilled broccolini with garlic and parsley dressing**  
**Beef fat roasted potatoes**  
**Foie gras 50g**

PUDDINGS

**Macerated Kentish Strawberries**  
custard, yoghurt and basil ice cream,  
balsamic jellies

**Banana Bread and Butter Pudding**  
with prunes and  
clotted cream ice cream

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

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



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**IAIN'S LIST**

Real magic is the marriage of exceptional food and truly great wine, too often excessively priced. With this in mind, Iain has selected some of his favourite wines and we are delighted to offer these for you to enjoy at extraordinary value.

**WHITE**

- 2022, Pouilly-Fumé, Domaine Chatelain, Loire Valley, France £37  
2022, Chablis 1er Cru Fourchaume, Marc Brocard, Burgundy, France £68  
2020, Meursault, Henri de Villamont, Chardonnay, France £115

**RED**

- 2020, Marchese Antinori, Chianti Classico Riserva, Tuscany, Italy £65  
2011, Brunello di Montalcino, Poggio Antico £78  
2019, Ridge Estate, Cabernet Sauvignon, California, USA £95  
2017, Château Kirwan, Margaux, Bordeaux, France £120

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**IAIN'S LIST BY THE GLASS**

Glass 175ml

**WHITE**

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| 2022, Pouilly-Fumé, Domaine Chatelain, Loire Valley, France      | £11 |
| 2022, Chablis 1er Cru Fourchaume, Marc Brocard, Burgundy, France | £18 |
| 2020, Meursault, Henri de Villamont, Chardonnay, France          | £29 |

**RED**

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|---|-----|
| 2020, Marchese Antinori, Chianti Classico Riserva, Tuscany, Italy | £17 |
| 2011, Brunello di Montalcino, Poggio Antico                       | £19 |
| 2019, Ridge Estate, Cabernet Sauvignon, California, USA           | £24 |
| 2017, Château Kirwan, Margaux, Bordeaux, France                   | £29 |

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**SPARKLING**

**NV, Nyetimber Brut Réserve**  
West Sussex, England £89

**NV, Billecart Salmon Rose**  
Champagne, France £220

**NV, Bollinger, Special Cuvée Brut**  
Champagne, France £135

**RUINART CHAMPAGNE**

**NV, Ruinart Brut**  
Champagne, France £68

**NV, Ruinart Blanc de Blancs**  
Champagne, France £88

**NV, Ruinart Rose**  
Champagne, France £98

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**COCKTAILS**

**STRAWBERRIES & CREAM  
WHISKEY SOUR**

Fresh Strawberries, Bourbon,  
English Cream, Lime Juice &  
Cane Sugar Syrup  
£10.50

**IAIN'S BLOODY  
GOOD MARY**

Tomato Purée, Vodka,  
Horseradish, Worcestershire Sauce,  
Home-made Spice Mix, Tabasco  
£12.50

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Any choice of Teas with homemade freshly-baked scones  
with raspberry jam and clotted cream  
£4.50

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