

No. FIFTY
CHEYNE

LUNCHEON MENU

STARTERS

- Chicken liver terrine with blackberry & Wood-sorrel £11.00
Beef carpaccio with parsley, asparagus, pickled hazelnuts and Berkswell cheese £15.00
Seared scallop with bacon jam, Cep mushroom and asparagus sauce £19.50

MAINS

- Grilled fish of the day £32.00
Grilled Cobb chicken breast £23.50
No. Fifty's Hamburger £18
Rib eye 9oz £35.50
Sirloin 9oz £29.50
Veal Rump 9oz £25.50

SHARING

- Fish of the day with asparagus, broad beans and minted peas £70.00
Chateaubriand 14oz with slow cooked Heritage tomatoes £85.00

SIDES

- French fries £5.00
Chips with aged beef fat £6.00
Tomato and shallot salad with gremolata £6.00
Grilled Broccolini with garlic dressing £6.50

CHEESE

- Selection of fine cheeses with homemade chutney and crackers £12.50

DESSERTS

- Crème brûlée £9.00
Lemon posset with blackberry and apple granita £9.50
Gariguette strawberry Eton mess and sorbet with lemon cream £10.00

Please inform your waiter if you have any allergies
A discretionary 12.5% service charge will be added to your bill

No. FIFTY
CHEYNE

WEEKDAY SET LUNCH MENU

STARTERS

Watercress and nettle soup with Parmesan cream
Cured salmon with avocado, ruby grapefruit, red apple and fennel salad
Green bean and artichoke salad with truffle vinaigrette finished with almond and popped quinoa

MAINS

Grilled beef sirloin with crushed potatoes and smoked bone marrow sauce
Fillet of hake, peas and broad beans with a white wine and pink peppercorn sauce
Fresh Hispi cabbage with Heritage tomatoes, spring vegetables and asparagus sauce

CHEESE

Selection of fine cheeses with homemade chutney and crackers (Supp £10)

DESSERTS

Crème brûlée
Lemon posset with blackberry and apple granita
Gariguetto strawberry Eton mess and sorbet with lemon cream

2 courses £28.50 or 3 courses £35.00

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A discretionary 12.5% service charge will be added to your bill