No. FIFTY
CHEYNE

# New Year's Day Brunch

## SHARING COCKTAILS PITCHERS

**Cheyne Bellini**
Passionfruit, Chambord topped with Della Vite prosecco
£56.00

**Aperol Spritz**
Citrus fruit slices, Aperol, soda and Della Vite prosecco
£56.00

**Fifty's Mimosa**
Orange Juice, Cointreau topped with Della Vite prosecco
£60.00

## BOTTLES

CHAMPAGNE ROSÉ
**Ruinart Rosé £160**
**Laurent-Perrier Rosé £165**
**Perrier-Jouët Blason Rosé £195**

CHAMPAGNE BRUT
**Thiénot Brut £78.00**
**Louis Roederer Brut Premier £130.00**
**Perrier-Jouët Belle Epoque £385.00**

ROSÉ WINE
**Pacheca** (Douro, Portugal) **£35.00**
**Whispering Angel** (Provence, France) **£55.00**

PROSECCO
**Della Vite, Prosecco Superiore D.O.C.G.**
Valdobbiadene, Italy **£50.00**

## COCKTAILS

**Lemongrass & Blueberry Hot Chocolate** £8.50
Limoncello, lemongrass, almond flakes, Callebaut ground dark chocolate, Green & Black's Organic white chocolate, freeze dried blueberries
**Available alcohol-free** £4.50

**Craggy Island Irish Coffee** £15.00
23k Gold leaf, Xonnemara Malt Whiskey, Brazilian Yellow Bourbon beans coffee, Cointreau whipped cream

**Merry Mulled Cider** £8.50
Maison Sassy Normandy Cidre, port wine, fresh ginger, vanilla pods, seasonal spices, sliced citrus fruits

**Chocolate and orange overnight oats**
raspberries and candied almonds with marinated chia seeds
£8.50

**Organic scrambled eggs**
with Perigord black truffle on toasted bread
£20.00

**Crushed avocado**
with poached eggs on toasted sourdough
£12.00

**Hot cranberry buttermilk pancakes**
with whipped cream, milk crumble and maple butterscotch sauce
£14.50

**Eggs Royale**
toasted muffins with hollandaise
£15.50

**Ibèrico Eggs Benedict**
toasted muffins with hollandaise
£16.50

**Eggs Florentine**
toasted muffins with hollandaise
£14.50

## favourites

**Maple roasted Delica pumpkin soup**
with fresh black truffle mushroom brioche bun and herb pesto
£12.00

**Shaved Ibèrico ham**
Tuscan olive oil dressing, with toasted sourdough
£14.50

**Hand carved Scottish smoked salmon**
accompanied by egg white, egg yolk, avocado, capers, shallots, citrus yoghurt and rye bread
£24.50

**Roasted cauliflower**
with wild mushroom and pearl barley risotto foraged mushrooms with nuts and grains
£23.00

**Green bean and artichoke salad**
with truffle vinaigrette, popped quinoa, almonds, pickled cranberries and mandarin
£10.50

**Beef carpaccio**
with globe artichoke, red chicory, herb pesto, aged Parmesan and wild mushrooms
£18.50

## Specials

**Glazed lobster Thermidor**
with gruyere cheese, french fries and baby leaf cress salad
£m.p.

**Honey roast ham**
poached Heritage egg with Christmas day bubble and squeak
£24.00

**Roast turkey**
redcurrant glazed cabbage crushed brussel sprouts and maple bacon with confit potato and sauternes sauce
£28.50

**Trio of native oysters**
red wine shallot vinegar, lemon crème fraîche and sourdough
£10.50

**Crispy spiced chicken on a butermilk waffle**
yoghurt and tomato dressing with rose harissa and maple syrup
£24.50

## The grill

### INDIVIDUAL GRILL DISHES

| Rib-eye | Fillet | Sirloin | Fish of the day | Dover sole |
|---|---|---|---|---|
| 250g | 225g | 250g | 200g | 350g |
| £35.50 | £42.50 | £29.50 | £32.00 | £42.50 |

### SHARING GRILL DISHES

| Free-range chicken | Chateaubriand | Côte de boeuf |
|---|---|---|
| (half) | 400g | 700g |
| £23.00 | £85.00 | £90.00 |

## SIDES & SUPPLEMENTS

Baby gem lettuce and Heritage tomato salad with Cheyne vinaigrette £5.00
Foie gras 50g £12.00
Black Perigord truffle £12.00
Smoked salmon £7.00
Crispy maple bacon £3.50
Braised red cabbage with apple and cinnamon £5.50
Half Hass avocado, sliced £2.50
French fries with rosemary seasoning £5.50
Padron peppers with herb dressing £6.00
Extra chunky beef fat chips £5.50
Heritage egg, of your choice £2.50
Broccolini with garlic dressing £6.50

COMPLIMENTARY
## SAUCES

Chimichurri
Béarnaise
Peppercorn
Smoked bone marrow
Lemon & chive butter

*A discretionary 12.5% service charge will been added to your bill*
*An optional charge of £2 per guest will be added to your bill to support our diligent Covid19 measures*

## ORGANIC FRUIT JUICES

Bergeron apricot nectar
**£4.50**

Passe-Crassane pear juice
**£5.00**

Rouge vineyard peach nectar
**£5.50**

Merlot red grape juice
**£6.00**

**BLOODY MARY**
Wyborowa Vodka
lemon, horseradish and spices
£13.00

**BLOODY MARIA**
Tapatio Reposado Tequila
lemon, horseradish and spices
£14.00

**BLOODY MESZ**
Del Maguey Vida Mezcal
lemon, horseradish and spices
£15.00

## SPECIAL TEAS

Fresh Mint with Rose Water

Lemon Verbena & Green Tea Twist

MILK OPTIONS: Oat, Almond, Soya, Full Fat/Semi Skimmed Cow's Milk

## DESSERTS

Warm cinnamon and apple tarte tatin with clotted cream ice-cream, freshly grated nutmeg and salted caramel
**£11.50**

Mandarin and cranberry Eton mess with with sherry, redcurrant jam and Christmas cake crumble
**£10.50**

Hot chocolate fondant with hazelnut praline milk crumble and vanilla ice-cream
**£11.50**

Sticky toffee pudding with clotted cream ice-cream
**£10.50**

Our selection of fine cheeses homemade crackers and cranberry chutney
Three cheeses **£14.00** Five cheeses **£22.00**