

NO. FIFTY CHEYNE

Winter 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

Ibérico 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

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

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

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

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

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

Specials

Cornish cod with baby new potatoes
leafy kale, basil pesto
and chive butter sauce
£26.50

Grilled Argentinian red prawns
with sale and vinegar potato salad,
Greek yoghurt and lime chilli dressing
£26.50

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

Braised ox cheek and beef fillet
with blackcurrant roscoff onion, autumn king
carrots and truffle creamed potatoes
£34.00

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

The grill

INDIVIDUAL GRILL DISHES

Rib-eye 250g	Fillet 225g	Sirloin 250g	Fish of the day 200g	Dover sole 350g	Free-range chicken (half)	Chateaubriand 400g	Côte de boeuf 700g
£35.50	£42.50	£29.50	£32.00	£42.50	£23.00	£85.00	£90.00

SHARING GRILL DISHES

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

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

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