

NO. FIFTY CHEYNE

Starters

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| <p>Fresh handpicked crab omelette
with pomegranate and English peas,
lemon and seaweed butter sauce
£21.00</p> <p>Spring vegetable, goats cheese
& green bean salad
with minted pea puree,
Isle of Wight asparagus and courgette with
truffle vinaigrette and blood oranges (v)
£12.00</p> | <p>Hanger steak tartar
with Iain's Bloody Mary sauce,
truffle celeriac remoulade with
roasted globe artichoke and wasabi rocket
£16.00</p> | <p>Shaved Ibérico ham
Tuscan olive oil dressing,
with toasted sourdough
£14.50</p> <p>Niçoise salad
with white bean puree, green beans,
olives and datterino tomatoes, fennel
with anchovy dressing & heritage eggs
£12.50
Hot smoked salmon +£4.50</p> |
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Mains

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| <p>Signature blueberry buttermilk pancakes
with whipped fruit Chantilly cream and
white-chocolate custard sauce
£16.50</p> | <p>Caramelised French toast
with brioche and whipped rhubarb compote
with peach and crispy bacon
£15.50</p> | <p>Crispy spiced chicken & buttermilk waffles
with yoghurt and tomato dressing
rose harissa paste and maple syrup
£22.50</p> |
| <p>Scrambled eggs
with black truffle on
toasted sourdough bread
£21.00</p> | <p>Courgette flowers
with homemade ricotta,
asparagus and wild garlic,
parmesan & nettle fregola
with olive tapenade (v)
£26.00</p> | <p>Eggs Benedict
on toasted muffins
with hollandaise
Royale £18.00
Florentine £15.50
Iberico £17.50</p> |
| <p>Hand carved smoked salmon
with avocado puree
and pickled mixed radishes,
confit egg yolk jam, caper & shallot dressing
with watercress and rye bread
£15.50</p> | <p>Crushed avocado
with poached eggs on
toasted charcoal bread
£14.00</p> | |

Limited Editions

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| <p>Surf & Turf
45 day aged beef fillet
Argentinian red prawns
cognac beef bisque sauce
£58.50</p> | <p>Salt baked whole wild seabass
with niçoise salad
and crushed confit baby potatoes
with wild garlic pesto & lemon butter sauce
£85.00
(for two)</p> | <p>Belted Galloway beef Wellington
with Isle of Wight asparagus,
Jersey Royal potatoes with wild stuffed morels,
wild garlic & smoked bone marrow sauce
£100.00
(for two)</p> | <p>Supplements

Foie Gras 50g
Oscietra Caviar 5g
each £12.50</p> |
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The Grill

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| 45 day aged
Belted Galloway
Rib-eye 250g
£39.50 | 45 day aged
Belted Galloway
Fillet 200g
£46.00 | Half a
Cumbrian
chicken
£27.00 | 45 day aged
Blue-grey
Chateaubriand 400g
£92.50
(for two) | 45 day aged
Short Horn
Côte de Boeuf 600g
£92.50
(for two) | 45 day aged
Belted Galloway
T-Bone 700g
£80.00
(for two) | Grilled
Argentinian
red prawns
3pc / £13.00
6pc / £26.00 | Wild
Seabass
200g
£36.00 | Cornish
Dover Sole
400g
£46.00 |
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SIDES

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| Heritage egg, cooked to your preference £2.50 | Extra chunky beef fat chips £6.50 |
| Half a Hass avocado, sliced £3.00 | Padron peppers with herb dressing £6.50 |
| Crispy maple bacon £3.50 | Truffle creamed potatoes £9.00 |
| Smoked Scottish salmon £7.50 | Baby gem lettuce & Heritage tomato salad with vinaigrette £5.50 |
| Grilled broccolini with garlic and parsley dressing £7.50 | French fries with rosemary seasoning £6.50 |

FIRST SAUCE IS COMPLIMENTARY

SAUCES

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| Chimichurri £2.00 |
| Lemon & chive beurre blanc £2.00 |
| Béarnaise £3.00 |
| Peppercorn £3.00 |
| Smoked bone marrow £3.50 |

Please advise your waiter if you have any allergies.

A discretionary 15% service charge will be added to your bill.

Artist credit: Andrey Yanushkov, Kyiv, Ukraine

LILLET
MAISON FONDÉE EN 1872

NO. FIFTY CHEYNE

— IAIN'S BLOODY GOOD MARY —

Our home-cooked tomato purée and Belvedere vodka is blended with freshly grated horseradish, Worcestershire sauce, our home-made spice mix and a dash of red & green Tabasco, enlivened with a spritz of Del Maguey Vida Mezcal
£16.50

— BOTTLES —

CHAMPAGNE

Lenoble Blanc de Blanc Grand Cru £96

CHAMPAGNE ROSÉ

Lenoble Rosé £130

ROSÉ WINE

Château Val Joanis Tradition, Lubéron £47
Ultimate Provence AOP Cotes de Provence £61

PROSECCO

Della Vite, Prosecco Superiore £65
D.O.C.G. Valdobbiadene, Italy

CIDER

Le Château de Sassy, Normandy, France
Apple 'Brut', Pear or Rosé Apple - 250ml £6.50

— COCKTAILS —

Bee Balm £14.00

Limuncello, Beesou Bitter Honey Apertif, fresh lemon, organic agave, fresh basil with prosecco foam

Chelsea Garden £13.50

A healthy dose of Belvedere Pure Vodka harmonises perfectly with tart green apple, elderflower, cucumber ribbons & freshly picked mint

Pick Me Up £14.00

Double espresso shaken to perfection with hints of PX Sherry, Vanilla essence and Eminente 7 year Rum

Cheyne Walk £14.50

Oxley gin infused with Spanish saffron shaken with Aperol, fresh lime and pressed green apple

Blood Orange Margarita £14.50

Home made blood orange & vanilla syrup, Patron Silver tequila, Cointreau & citrus juices

The Royal Lancer £13.50

RH Chelsea Garden Gin, Campari, St Germain, grapefruit juice
£2.00 per cocktail is donated to
The Chelsea Pensioners at The Royal Hospital Chelsea

— SPRING SPRITZ —

Lillet Rosé Spritz £13

Lillet Rosé topped with Fever Tree tonic water with fresh pink grapefruit & fresh thyme sprig

Lillet Blanc Spritz £13

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

Lillet Rouge Spritz £13

Lillet Rouge topped with Fever Tree tonic water with a fresh orange slice

— TEAS & COFFEES —

Espresso £3.50 - Americano £4.50

Cappuccino £4.75 - Flat White £4.75

Latte £4.75 - Macchiato £4.50

Teas, all £4.50



— PUDDINGS —

Dark Chocolate fondant with morello and amaretto cherries, clotted cream ice cream
£12.50

Sticky toffee pudding
with clotted cream ice cream
£11.50

Leafy Sicilian orange tart with cappuccino coffee ice cream and chocolate tuille
£11.00

Yorkshire Rhubarb and yoghurt pannacotta with ginger and champagne jelly, raspberry sorbet and vanilla shortbread
£11.50

Chef's selection of ice creams and sorbets
Changing weekly
Price per scoop
£3.75

Enjoy our selection of fine cheeses served with home-made crackers, pear chutney and fresh honeycomb
Three cheeses £14.00
Five cheeses £21.00

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