

WEEKENDS AT  
**No. FIFTY**  
**CHEYNE**  
*Saturdays*

**IAIN'S BLOODY GOOD MARY £12.50**  
**FLUTE of RUINART BRUT CHAMPAGNE £15.00**

**Cured Beetroot and Dill Salmon Gravadlax**  
 with crème fraîche, fennel and rhubarb dressing  
 with avocado and baby beetroot  
 £16.00

**Isle of Wight Asparagus and Cornish Crab Mayonnaise**  
 with pea and mint purée, pickled cucumber  
 and blood orange with Sherry vinegar jellies  
 £17.50

*Starters*

**Argentinian Red Prawns**  
 with fennel and apple salad,  
 lemon aioli  
 3pc £18 6pc £34

**Roasted Tomato Soup with Basil and Pistachio Pesto**  
 grilled focaccia with fresh heirloom tomato fondue  
 and whipped Burrata  
 £12.50

**Isle of Skye Scallop**  
 with leek fondue and cèpe purée with wild garlic  
 and Jersey Royal potatoes, fresh peas  
 £19.50

*Jain's Special Saturday Roasts from £25.00*

**Cumbrian Chicken**  
 with roast trimmings  
 £25.00

**Roasted Cauliflower Heritage**  
 with roast trimmings  
 £25.00

**45-Day Aged Beef Rump**  
 with roast trimmings  
 £28.00

**40-Day Aged Beef Sirloin**  
 with roast trimmings  
 £39.50

Our classic Sunday Roasts are served with a Yorkshire pudding, glazed carrots, hispi cabbage, roast potatoes and sausage stuffing.  
 Accompanied by homemade gravv, horseradish and bread sauce

*Main Courses*

**Wild Nettle and Parmesan Gnocchi**  
 with pea and mint purée,  
 fresh broad beans and violet artichokes  
 with mousseron mushrooms  
 £25.00

**40-Day Aged Dexter Beef Wellington**  
 with wild mushrooms purée,  
 crushed Jersey Royal potatoes  
 and Isle of Wight asparagus  
 with smoked bone marrow sauce  
 £95.00 to share

*The Grill*

**45-Day Aged  
 Chateaubriand  
 Blue-Grey 400g**  
 £89.00 for two

**45-Day Aged  
 Belted Galloway  
 Rib-Eye 250g**  
 £41.00

**45-Day Aged  
 Côte De Boeuf  
 Short Horn 600g**  
 £79.00 for two

**45-Day Aged  
 Belted Galloway  
 Fillet 200g**  
 £44.00

**Surf & Turf  
 Beef Fillet  
 and Argentinian Red Prawns**  
 £58.00

**Line Caught  
 Seabass Fillet  
 200g**  
 £34.00

**Cornish  
 Dover sole  
 350g**  
 £42.00

Add roast trimmings to any grill dishes to create a roast - £9.50

**SIDES**

Lightly Creamed Spinach Leaves with Nutmeg £8.50  
 Grilled Broccolini With Garlic And Parsley Dressing £8.50  
 Smoked Bone Marrow £2.50  
 Leek & Cauliflower Cheese with Milk Crumble £6.00  
 Seared Foie Gras £9.50  
 Fresh Garden Peas, Minted Peas Purée and Milk Crumble £4.50

Steamed Asparagus with Hollandaise Sauce £9.50  
 French Fries with Rosemary Seasoning £6.50  
 Beef Fat Roasted Potatoes £6.50  
 Padrón Peppers with Herb Dressing £6.50  
 Baby Gem Lettuce & Datterino Tomato Salad with Vinaigrette £5.50  
 Extra Chunky Beef Fat Potato Chips £6.50

**SAUCES**

Chimichurri £2.00  
 Lemon & Chive Beurre Blanc £2.00

Béarnaise £3.00

Peppercorn £3.00  
 Smoked Bone Marrow £3.50

*Puddings*

**Sticky Toffee Pudding**  
 with caramelised milk crumble  
 and clotted cream ice cream  
 £10.00

**Crème Caramel**  
 with Sauternes jelly and blistered raisins  
 £10.50

**Dark Chocolate Fondant**  
 with hazelnut soft centre,  
 salted chocolate sauce  
 and praline ice cream  
 £11.00

**Alphonso Mango and Vanilla  
 Cold Rice Pudding**  
 with coconut, lemon curd  
 and shaved white chocolate  
 £10.50

A selection of hand picked cheeses, served with crackers, Orchid pear chutney, berry jams and fresh honey  
 Three cheeses £14.00 - Five cheeses £19.00

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*Saturday*

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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

**MAGNUM**

- 2022, Chablis, Domaine Jean-Marc Brocard, Burgundy, France £95  
2020, Villa Antinori Rosso IGT, Tuscany, Italy £95  
2016, Château Puy-Blanquet, Saint-Emilion GC, Bordeaux, France £125

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**IAIN'S LIST BY THE GLASS**

**WHITE**

- 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**

- 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

All our wines are served in 175ml and are available in 125ml by request

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**BEER BOTTLES**

- Noam Bavarian Lager, Berlin, Germany £6.50  
Menabrea Lager, Piedmont, Italy £6.50  
Le Château de Sassy Cider, Apple Brut, Normandy France £6.00  
Timothy Taylor Bitter, Yorkshire, England £6.50

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**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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**RUINART CHAMPAGNE BY THE GLASS**

**NV, Ruinart Brut**  
Champagne, France £15

**NV, Ruinart Blanc de Blancs**  
Champagne, France £19

**NV, Ruinart Rose**  
Champagne, France £23

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**COCKTAILS**

**IAIN'S BLOODY GOOD MARY**

Our home-cooked tomato purée and vodka are blended with freshly grated horseradish, Worcestershire sauce, our home-made spice mix and a dash of red & green Tabasco  
£12.50

**IAIN'S VIRGIN GOOD MARY**

Our home-cooked tomato purée blended with freshly grated horseradish, Worcestershire sauce, our home-made spice mix and a dash of red & green Tabasco  
£9.50

**BLOOD ORANGE MARGARITA**

Tequila, Cointreau,  
Blood Orange Purée, Lime  
£9.50

**RASPBERRY, MINT & HONEY MOJITO**

White Rum, Fresh Raspberries,  
Honey, Mint and Soda Water  
£9.50

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**TEA'S, COFFEES AND  
HOMEMADE BAKED SCONES**

- Espresso £3.50 - Americano £4.50  
Cappuccino £4.74 - Flat White £4.75  
Latte £4.75 - Macchiato £4.50  
Teas, all £4.50