

WEEKENDS AT
No. FIFTY
CHEYNE
Sundays

Small Starters

Wild mushroom & black truffle arancini
with crème fraîche and herb pesto
£9.00

Padrón peppers
with herb dressing
£8.00

Aged beef fillet carpaccio
with celeriac and truffle remoulade,
pickled shimeji mushrooms,
confit egg yolk emulsion & crispy potato
£11.00

Coeur de boeuf tomatoes and fondue
with whipped burrata,
Noccellara olive and basil pesto with apple
and sorrel granita, aged balsamic syrup
£9.50

Argentinian red prawns
with fennel and apple salad,
lemon aioli
3pc £18 6pc £34

Sunday Roasts

Both our classic Sunday Roasts and our Limited Editions are served with a Yorkshire pudding, glazed carrots, hispi cabbage, roast potatoes and sausage stuffing.
Accompanied by homemade gravy, horseradish and bread sauce

Roasted
Cauliflower
£28.50

Roasted Cumbrian
Chicken
£34.50

Roasted Beef Sirloin
36 Day Aged
£38.50

Rib of Belted Galloway
100 Day Aged Beef
with smoked bone marrow
£55.00

STRICTLY LIMITED QUANTITY SPECIAL

The Grill

45 day aged
Châteaubriand
Blue-grey 400g
£95 for two

45 day aged
Belted Galloway
Rib-eye 250g
£42.00

45 day aged
Côte de Boeuf
Short Horn 600g
£92.50 for two

45 day aged
Belted Galloway
Fillet 200g
£48.00

Surf & Turf
Argentinian red prawns
& aged beef fillet
with cognac beef bisque sauce
£65.00

Line caught
wild Seabass
200g
£38.00

Cornish
Dover sole
350g
£48.00

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

SIDES

Seared Foie gras £12.50
Smoked bone marrow £5.00
Cauliflower & leek cheese with milk crumble £6.00
Grilled broccolini with garlic and parsley dressing £8.50

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

SAUCES

Chimichurri £2.00
Lemon & chive beurre blanc £2.00

Homemade bone marrow gravy

Peppercorn £3.00
Smoked bone marrow £3.50

Puddings

Sticky toffee pudding
with caramelised milk crumble and
clotted cream ice cream
£14.00

Dark Chocolate fondant
with pistachio soft centre, salted
caramel sauce and clotted cream ice
cream
£14.00

Strawberry Eton mess
with rippled Chantilly cream, basil
meringue and Amalfi lemon curd,
berry sorbet
and oat crumble
£12.50

Black cherries
and amaretto clafoutis tart
with vanilla ice cream
£11.50

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

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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 BLOODY GOOD
BLOOD ORANGE MARGARITA**

Tequila, Lemon Verbena, Blood Orange, Mango and Kumquat with Jasmine, Lime and Rose Essence
£16.00

COCKTAILS

Chelsea Garden at No. Fifty £12.00

Gin, Cucumber, Green Pepper, Chamomile, Basil and Sage with Cardamon and Pepper Essence

**The Social Butterfly
on Cheyne Walk £12.00**

Vodka, Butterfly Pea Flower, Coconut, Lychee, Kaffir Lime and Lavender Essence

Albert Bridge Sour £14.00

Whiskey, Earl Grey Tea, Passion Fruit, Lemon Bitter, Cedarwood and Orange Blossom Essence
(contains Egg white)

MOCKTAILS

Pa-low-ma £9.50

The refreshing flavours of grapefruit and bitter lemon combine with Clean T to give a zesty spritzstyle serve

Clean CobbleR £9.50

A bright, fresh serve filled with the clean flavours of cucumber, elderflower and mint, uplifted by Clean G.

Clean Coconut Margarita £9.50

What's not to love? We've added the tropical notes of coconut to the vibrant lime & orange citrus flavours of a classic margarita, but starring Clean T.

SPARKLING

NV, Della Vite Prosecco Superior, D.O.C.G
Valdobbiadene, Italy £62

NV, Nyetimber Brut Réserve
West Sussex, England £98

NV, Lenoble grand Cru, Blanc de Blanc
Champagne, France £120

NV, Billecart Salmon Rose
Champagne, France £220

NV, Bollinger, Special Cuvée Brut
Champagne, France £140

NV Wild Idol
Alcohol free, Sparkling Rose £60

BOTTLES

Noam Bavarian lager, Berlin, Germany £6.50

Menabrea lager, Piedmont, Italy £6.50

Le Château de Sassy cider, apple brut, Normandy France £6

Château Paradis, Terre des Anges Provence Rose, France £55

MAGNUMS

2018, Chablis 1er Cru, Vaillons, Dauvissat
Chablis, France £220

2021, Calafuria Negroamaro Rosato
Tormaresca, Italy £120

2021, Whispering Angel, Château d'Esclans
Côtes de Provence, France £140

**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