

WEEKENDS AT
No. FIFTY
CHEYNE
Sundays

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

Small Starters

**Wild Mushrooms &
Black Truffle Arancini**
with crème fraîche and herb pesto
£9.00

Padrón Peppers
with herb dressing
£8.00

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

Argentinian Red Prawns
with fennel and apple salad,
lemon aioli
3pc £14.50 6pc £28.00

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 Heritage
Cauliflower**
£28.50

**Roasted Cumbrian
Chicken**
£35.50

**40-Day Aged
Roasted Beef Sirloin**
£39.50

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

SPECIAL - STRICTLY LIMITED QUANTITY

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

Leek & Cauliflower Cheese with Milk Crumble £6.00
Grilled Broccolini With Garlic And Parsley Dressing £8.50
Seared Foie Gras £9.50
Smoked Bone Marrow £2.50

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

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
£9.50

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 and fresh honey. Three cheeses £14.00

WEEKENDS AT
No. FIFTY
CHEYNE
Sundays

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

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

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

RUINART CHAMPAGNE

NV, Ruinart Brut
Champagne, France £68

NV, Ruinart Blanc de Blancs
Champagne, France £88

NV, Ruinart Rose
Champagne, France £98

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

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

**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