

NO. FIFTY CHEYNE

Starters

Hand carved smoked salmon on rye bread
with avocado puree and pickled mixed radishes,
confit egg yolk jam, caper and shallot dressing with watercress
£15.50

Padrón peppers
with herb dressing
£6.50

Spring vegetable, goats cheese and green bean salad
with minted pea puree, Isle of Wight asparagus and
courgette with truffle vinaigrette and blood oranges (v)
£12.00

Wild mushroom and truffle arancini
with fresh yogurt and herb pesto
£7.00

Argentinian red prawns
with fennel and apple salad, lemon aioli
3pc £13 6pc £26

Aged fillet steak tartar
with Iain's Bloody Mary sauce, truffle celeriac
remoulade with globe artichoke and wasabi rocket
£16.00

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

Sunday Roasts

To Share
CHATEAUBRIAND
£96.50

BEEF SIRLOIN
36 DAY AGED
£34.00

CUMBRIAN
CHICKEN
£31.00

ROASTED
CAULIFLOWER
£28.50

To Share
COTE DE BOEUF
£96.50

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

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

Roast rib of Belted Galloway beef
with smoked bone marrow and parsley caper salad
£45.00

LIMITED EDITION SPECIALS

The Grill

45 day aged
Belted Galloway
Rib-eye 250g
£39.50

45 day aged
Belted Galloway
Fillet 200g
£46.00

45 day aged
Belted Galloway
T-Bone 700g
£80.00
(for two)

Surf & Turf
Argentinian red prawns
& aged beef fillet
with cognac beef bisque sauce
£58.50

Half a
Cumbrian
chicken
£27.00

Line caught
wild Seabass
200g
£36.00

Cornish
Dover sole
350g
£46.00

SIDES

SUPPLEMENTS

Oscietra Caviar 5g
£12.50

Foie gras 50g
£12.50

Extra trimmings £9.50
Cauliflower & leek cheese with milk crumble £6.00
Grilled broccolini with garlic and parsley dressing £7.50
French fries with rosemary seasoning £6.50
Beef fat roasted potatoes £6.50
Padron peppers with herb dressing £6.50
Baby gem lettuce & Heritage tomato salad with vinaigrette £5.50

FIRST SAUCE IS COMPLIMENTARY

SAUCES

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

FINE CHEESE

Served with crackers, pear chutney and fresh honeycomb

Dorstone

Suggested pairing

Pedro Ximenez 'El Candado', Valdespino, Anadulcia, Spain £10.00

Saint Felicien

Suggested wine pairing

White Port, Sandeman, Douro, Portugal £8.00

Lincolnshire Poacher Double Barrell

Suggested wine pairing

2019, Chateau Romieu, Sauternes, France £10.00

Bleu D'Auvergne

Suggested wine pairing

2013, Tokaji Aszú 6 Puttonyos, Tokaji, Hungary £16.00

Saint Nectaire

Suggested wine pairing

1999 Vau Vintage Port, Sandeman, Douro, Portugal £12.00

Napoleon

Suggested wine pairing

10 year old Tawny Port, Offley, Douro, Portugal £9.00

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

Limoncello, 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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