# No. FIFTY CHEYNE

Starters

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

> Padrón peppers with herb dressing £8.50

Globe artichoke soup with confit baby potatoes, sour cream, and chives with schrenckii caviar £16.50

, 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 CUMBRIAN CHICKEN

RIB OF BELTED GALLOWAY 100 DAY AGED BEEF

BEEF SIRLOIN 36 DAY AGED

Shaved Ibèrico ham Tuscan olive oil dressing,

with toasted sourdough bread

£14.50

Argentinian red prawns

with fennel and apple salad,

lemon aioli 3pc £15 6pc £29

**CHÂTEAUBRIAND** 

SURF & TURF : Argentinian red prawns & aged beef fillet with cognac beef bisque sauce LIMITED EDITION SPECIALS

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

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

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

45 day aged Belted Gallowav Fillet 200g £48.00

SIDES -

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

Line caught wild Seabass 200g £38.00

-SAUCES-

Chimichurri £2.00

Cornish Dover sole 350g £48.00

**CÔTE DE BOEUF** £96.50

SUPPLEMENTS -

Black Périgord truffle 5g £15.00

> Foie gras 50g £12.50

Extra trimmings \$9.50 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 & Heritage tomato salad with vinaigrette \$5.50

#### Lemon & chive beurre blanc \$2.00 Béarnaise £3.00 Peppercorn £3.00 Smoked bone marrow £3.50

FINE CHEESE

Hand-picked fine cheeses, served with crackers, Orchid pear chutney and mustard candied fruits, jams and fresh honeycomb Any selection: Three cheeses £14.00 Five cheeses £21.00 Gouda Boerenkaas 2 Year

Golden Cross

ed pairing : Sauvignon Blanc

Camembert de Normandie

Munster

Corra Linn

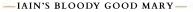
Fourme D'Ambert

Please advise your waiter if you have any allergies.

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

Artist credit: Andrey Yanushkov, Kyiv, Ukraine

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Our home-cooked tomato purée and Belvedere vodka are blended with freshly grated horseradish, Worcestershire sauce, our home-made spice mix and a dash of red & green Tabasco £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 Côtes 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 £16.00 Limoncello, Beesou Bitter Honey Apertif, fresh lemon, organic agave, fresh basil with prosecco foam

White Winter Margarita £16.00 Patron silver, Cointreau, Honey, Coconut milk, Fresh lime juice. Pomegranate, rosemary & lime garnish

> Cheyne Eggnog £16.00 Belvedere Vodka, Gran Marnier, Lillet Rouge, Warninks, Double cream, Gomme syrup. Cinnamon stick, cinnamon rim & mint garnish

> Blood Orange Margarita £16.00 Home made blood orange & vanilla syrup, Patron Silver tequila, Cointreau &citrus juices

Scarlett Martini £17.00 RH Chelsea Garden Gin, Amaretto, Cranberry, Lemon juice, Ginger ale. Topped with red currants. £2.00 per cocktail is donated to The Chelsea Pensioners at The Royal Hospital Chelsea

Sharing is Caring £32.00 For two persons: Buffalo Trace Bourbon, Pain d'epices Sweet vermouth, Fresh Apple juice. Finished with smoked wood chips.

DOG TREATS Organic, hand-made by Teddy Maximus £5.50



Pa-low-ma £9.50 The refreshing flavours of grapefruit and bitter lemon combine with Clean T to give a zesty spritz style 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 starrring Clean T.

### 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 -

Sticky toffee pudding with clotted cream ice cream £11.50

Pink lady Tart tatin with Calvados toffee sauce and clotted cream ice cream £14.50

Hot chocolate mollineaux with a pistachio soft centre, milk crumble and ice cream £12.50

Lemmon posset with blueberry compote and warm vanilla beignet £11.50

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

Hand-picked fine cheeses, served with crackers, Orchid pear chutney and mustard candied fruits, jams and fresh honeycomb Three cheeses \$14.00 Five cheeses \$21.00

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