No. FIFTY CHEYNE

STARTERS

Smoked Scottish salmon and warm potatoes with herb cream and Muscat grapes £14.00

Chicken liver terrine and grilled sourdough £11.00

Cauliflower and cheddar soup with gougères £9.50

Salad of beetroot, heritage carrots, pickled apple and pears with cashew nut cream £9.50

Quinoa, asparagus and spring vegetable salad with fresh orange and lemon vinaigrette £13.00

Grilled Ox tongue and hispi cabbage dressed in chive oil with green peppercorn cream sauce £14.00

Scallop and langoustine with squid ink black rice and Champagne sauce £19.50

Slow-cooked hen's egg, with asparagus, creamed spinach and wild garlic £13.00

MAINS

Choice of roast beef or roast chicken
with yorkshire pudding, glazed carrots, roast potatoes and sausage stuffing £26.50
Aged beef fillet and cheek with spinach and smoked bone marrow £33.00
Grilled 90z Rib Eye, with smoked bone marrow and peppercorn sauces £35.50
Calves liver, mash potatoe and onion gravy £23.00
Fish pie with grated comte cheese £25.00
Fillet of hake, leek hearts with white wine sauce £25.50
Braised Hispi cabbage, broccolini and young leeks
with a herb and tomato olive oil dressing £19.50

TO SHARE

Turbot, squid ink black rice, lemon and gremolata £60

Grilled 14oz Chateaubriand garnished with caramelised onions and wild mushrooms £85.00

Grilled 19oz T-bone garnished with caramelised onions and wild mushrooms £70.00

SIDES

French fries £5.00 Broccolini £5.00
Cauliflower cheese £5.00 Roast potatoes £6.00
Quinoa spring leaf salad with house vinaigrette £5.00 Green beans and shallots with gremolata £5.50