



No. FIFTY  
CHEYNE  
*St. Valentines*  
£95 PER PERSON

APERITIF  
CHEYNE ROSE

Vodka, Rose Liqueur, Lychee Juice, Lemon Juice, Egg White & Peychaud Bitter

£12.50

*Flutes and bottles of Blanc de Blanc Ruinart  
Champagne at £19 and £88*

STARTERS

**Beetroot Salmon Gravadlax**

with confit Fennel, dill and rhubarb citrus dressing, avocado  
and crème fraîche with caviar

**Cornish Hand-Picked Crab and Lobster Cocktail**

with baby gem leaves, guacamole and pickled cucumber with sherry caramel

**Black Périgord Truffle Tagliatelle Cacio E Pepe**

with Pecorino cheese and milk crumb

**Salad of Carrot and Clementine**

hispi cabbage leaves and artichokes  
with Castel Franco bitter leaves, lychee and blood orange caramel

MAINS

**Rib-Eye Of 45 Day Aged Belted Galloway 250g**

**Fillet Of 45 Day Aged Belted Galloway 225g**

**Line Caught Wild Seabass 200g**

**Grilled Argentinian Red Prawns 6pc**

**Surf and Turf £10 supplement per person**

**Châteaubriand Of 45 Day Aged Blue-Grey 400g to share**

**Côte De Boeuf Of 45 Day Aged Short Horn 600g to share**

GRILL

**Fillet Of Wild Turbot**

with wilted baby spinach, baby turnips and grapes,  
Champagne cream sauce and langoustine

**Roasted Herdwick Lamb Rack**

and braised shoulder with creamed Parmesan polenta,  
salsify and wild mushrooms

**Steamed Hispi Cabbage**

with romanesco sauce, baby leeks and crispy onion  
with caramelised quince

**Whole Roasted 14 Day Aged Sladesdown Duck to share**  
with lavender, clove and honey glaze with Jerusalem artichoke truffle purée,  
candied poached quince and a fondue of leek and chanterelle mushrooms  
served with a side salad of spiced duck leg meat,  
green beans and truffle dressing

£15.00 supplement per person

SIDES

Lightly creamed spinach leaves with nutmeg

French fries with rosemary seasoning

Baby gem lettuce and datterino tomato salad  
with house vinaigrette

Grilled broccolini with garlic and parsley dressing

Extra chunky beef fat potato chips

Padrón peppers with herb dressing  
50gr foie gras

PUDDINGS

**Blackberry Soufflé**

with white chocolate ice cream and walnut crumble

**Fifty Cheyne Classic Tiramisu**

with mascarpone cream with clotted cream ice cream

**Blood Orange Cheesecake**

with white chocolate biscuit crunch and  
dulce de leche ice cream

**Chocolate Fondant**

with pistachio soft centre and salted caramel sauce  
with clotted cream ice cream

*Please advise your waiter if you have any allergies.  
A discretionary 15% service charge will be added to your bill.*





# No. FIFTY CHEYNE

## St. Valentines

### 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

#### WHITE WINES

2018, Pouilly-Fuissé, Secret Mineral, Domaine Denis Jeandeau, Burgundy, France	65
2022, Chablis 1er Cru Fourchaume, Marc Brocard, Burgundy, France	68

#### RED WINES

2018, Reserve de Château Leoville Barton, St Julien, Bordeaux, France	68
2019, Barolo Zinzasco, Diego Morra, Piemonte, Italy	76
2011, Brunello di Montalcino, Poggio Antico, Tuscany, Italy	85
2017, Château Batailley, Grand Cru, Puilliac, Bordeaux, France	125

### IAIN'S LIST BY THE GLASS

Glass 175ml

#### WHITE

2018, Pouilly-Fuissé, Secret Mineral, Domaine Denis Jeandeau, Burgundy, France	17
2022, Chablis 1er Cru Fourchaume, Marc Brocard, Burgundy, France	19

#### RED

2018, Reserve de Château Leoville Barton, St Julien, Bordeaux, France	19
2019, Barolo Zinzasco, Diego Morra, Piemonte, Italy	21
2011, Brunello di Montalcino, Poggio Antico, Tuscany, Italy	23
2017, Château Batailley Grand Cru, Pauillac, Bordeaux, France	32

### SPARKLING

NV, Nyetimber Brut Réserve  
West Sussex, England £89

NV, Billecart Salmon Rose  
Champagne, France £220

NV, Bollinger, Special Cuvée Brut  
Champagne, France £135

### RUINART CHAMPAGNE

NV, Ruinart Brut  
Champagne, France £68

NV, Ruinart Blanc de Blancs  
Champagne, France £88

NV, Ruinart Rose  
Champagne, France £98

### APERITIF

#### THE RUBY VALENTINE

Chambord, Gin, Grenadine,  
Cranberry & Lime juice  
& Egg white  
£8.50

#### THE KOKO LEMON VALENTINE

Rum, Limoncello,  
Lemon juice, Egg white  
£8.50

### COCKTAILS

#### RAISIN OLD FASHIONED

Raisins Infuse Whisky, VSOP Cognac,  
Cherry Sweet Wine & Barley syrup  
£14.50

#### CHEYNE ROSE

Vodka, Rose Liqueur, Lychee Juice, Lemon Juice,  
Egg White & Peychaud Bitter  
£12.50

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