No. FIFTY CHEYNE

STARTERS

Beef consommé and bacon jam brioche £10.50

Fresh white and brown crab, shellfish roasting juices £17.00

Snail and black pudding vol-au-vent, parsley and garlic £12.50

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

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

Chicken liver terrine, with Grelot onions and Madeira £11.00

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

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

No. FIFTY CHEYNE

MAINS

Herdwick lamb rump, celeriac, pistachio pesto and a hot pot £29.00

Cob chicken breast and croquette with wild mushrooms and parsley £22.00

Native lobster, soft leeks and romanesco with lobster bisque £45.00

Halibut, baby turnip, potatoe straw and roast chicken broth £30.00

Fillet of hake, leek hearts with white wine sauce £25.50

Aged beef fillet and cheek with spinach and smoked bone marrow £33.00

Braised Hispi cabbage, broccolini, young leeks with a herb and tomato olive oil £19.50

No. FIFTY CHEYNE

FROM THE GRILL

Of the Land

British Seas

Pork cutlets £26.50 Sirloin 9oz £29.50 Rib Eye 9oz £35.50 Veal Chateau 9oz £32.00 Grilled Fish of the Day £23.00

Sauces: Bearnaise, Peppercorn or smoked bone marrow

To Share

Chateaubriand 14oz £85.00

Herdwick rack of lamb £70.00

garnished with caramelised onions and wild mushrooms

Fish of the Day, squid ink black rice, lemon and gremolata £60

~

SIDES

Creamed spinach £5.00
Grilled broccolini with garlic dressing £5.50
Mash potato £5.00
Chips with aged beef fat £6.00
Fries £5.00
Tomato and shallot salad with gremolata £6.00
Spring leaf salad with house vinaigrette £5.00

Please inform your waiter if you have any allergies
A discretionary 12.5% service charge will be added to your bill