

No. FIFTY  
**CHEYNE**

**STARTERS**

Watercress and nettle soup with Parmesan cream **£12.50**

Fresh white and brown crab with shellfish roasting juices **£17.00**

Beef carpaccio with parsley, asparagus  
pickled hazelnuts and Berkswell cheese **£15.00**

Cured mackerel with citrus yoghurt, broad beans and cucumber **£14.00**

Chicken liver terrine with blackberry and Wood-sorrel **£11.50**

Seared scallop with bacon jam, Cep mushroom and asparagus sauce **£19.50**

Green bean and artichoke salad with truffle vinaigrette  
finished with almond and popped quinoa **£10.50**

Please inform your waiter if you have any allergies

A discretionary 12.5% service charge will be added to your bill

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**MAINS**

Herdwick lamb rump and shoulder with ricotta  
crushed potatoes and herb broth **£32.00**

Wild seabass, soft leeks and courgettes with lobster bisque **£34.00**

Roast cod with ratatouille, saffron potatoes and squid ink bouillabaisse **£30.00**

Fillet of hake, peas and broad beans  
with white wine sauce and pink peppercorns **£26.50**

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

Fresh Hispi cabbage, sweet potato with celeriac and onion **£21.50**

Cob chicken breast, spring vegetables  
with summer truffles and roast chicken broth **£24.00**

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**FROM THE GRILL**

Grilled Fish of the Day **£32.00**

Sirloin 9oz **£29.50**

Rib Eye 9oz **£35.50**

Veal Chateau 9oz **£32.00**

your choice of Béarnaise, peppercorn, or smoked bone marrow sauce

**TO SHARE**

Chateaubriand 14oz **£85.00**

Rack of Herdwick lamb **£75.00**

both garnished with caramelised onions and wild mushrooms

Fish of the Day **£65.00**

with asparagus, broad beans and minted peas

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**SIDES**

Creamed spinach **£5.50**

Grilled Broccolini with garlic dressing **£5.50**

Chips with aged beef fat **£6.00**

French fries **£5.00**

Tomato and shallot salad with gremolata **£6.00**

Green bean and artichoke salad with truffle vinaigrette **£6.50**

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**DESSERT**

Crème brûlée **£9.00**

Lemon posset, mango, with cherry granita **£9.50**

Hot chocolate fondant, salted caramel sauce and vanilla ice-cream **£10.50**

Caramelised puff pastry  
Kentish strawberries, sorbet and rippled Chantilly **£10.00**

Selection of cheese, homemade chutney and crackers **£14**

**STICKIES**

Served by the glass, 100ml

2014, Chateau d'Arche 'La Perle d'Arche', Sauternes, France. **£8.00**

NV, 10 Year Old Tawny Port, Quinta do Infantado, Douro, Portugal **£10.00**

2013, Tokaji Aszu 5 Puttonyos, St. Stephan's Crown, Hungary **£11.00**

2015, 'Le Colombare' Recioto di Soave, Pieropan, Veneto, Italy **£15.00**

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