

No. FIFTY
CHEYNE

STARTERS

Chicken liver terrine with blackberry and wood sorrel £9.50

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

Vesuvio tomato salad with stracciatella, herb pesto & sorrel granita £12.00

Salmon tartare with avocado, ruby grapefruit,
fennel and red apple salad £12.50

Beef carpaccio with parsley, runner beans
pickled hazelnuts and Berkswell cheese £15.00

Cured hand-dived Scottish scallop,
chilled cucumber soup and onion cream £19.00

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MAINS

Confit globe artichoke with Girolle mushrooms
creamed spinach and crispy shallots £20.00

Stuffed courgette flower with ricotta and basil
aubergine caviar and pea purée £21.50

Fillet of hake, peas and broad beans
with white wine and pink peppercorn sauce £24.50

Roast Cumbrian chicken breast with summer vegetables £24.00
supp. Australian Black Truffle £10

Herdwick lamb cutlet and shoulder
with minted peas, broad beans and Girolle mushrooms £32.50

Aged beef fillet and chuck
with creamed spinach and smoked bone marrow £33.00
supp. Australian Black Truffle £10

Halibut, soft leeks and courgettes with lobster bisque £34.00

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FROM THE GRILL

Garden Marrow £15.00

Fish of the Day £32.00

Dover Sole 450g. £45.00

Sirloin 255g. £29.50

Rib Eye 255g. £35.50

Beef Fillet 220g. £42.50

Sauces: Béarnaise, peppercorn or smoked bone marrow

SHARING DISHES

Fish of the Day

Vesuvio tomatoes with pea purée and grilled sweetcorn £70.00

Chateaubriand 400g.

garnished with slow cooked Heritage tomatoes £85.00

SIDE DISHES

French fries £5.00

Green bean salad with truffle vinaigrette £5.50

Tomato and shallot salad with gremolata £6.00

Chips with aged beef fat £6.00

Grilled Broccolini with garlic dressing £6.50

Creamed spinach £7.50