

No. FIFTY
CHEYNE

STARTERS

Watercress and nettle soup with Parmesan cream £9.50

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

Chicken liver terrine with blackberry and wood-sorrel £11.00

Cured salmon with avocado, ruby grapefruit,
fennel and red apple salad £12.50

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

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

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

Fresh Hispi cabbage, with Heritage tomatoes
Spring vegetables and asparagus sauce £21.50

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

Cob chicken breast
with spring vegetables and summer truffle broth £26.00

Herdwick lamb rump and shoulder
with ratatouille, saffron potatoes and herb broth £32.00

Halibut, soft leeks and courgettes with lobster bisque £32.00

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

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MAINS

Grilled Fish of the Day £32.00

No. Fifty's Hamburger £18.00

Veal Rump 9oz £25.50

Sirloin 9oz £29.50

Rib Eye 9oz £35.50

Sauces: Béarnaise, peppercorn, or smoked bone marrow

TO SHARE

Chateaubriand 14oz £85.00
garnished with slow cooked Heritage tomatoes

Fish of the Day £70.00
garnished with asparagus, broad beans and minted peas

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SIDES

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

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DESSERT

Crème brûlée £9.00

Lemon posset with blackberry and apple granita £9.50

Hot chocolate fondant
salted caramel sauce and passion fruit ice-cream £10.50

Gariguetto strawberry Eton mess and sorbet with lemon cream £10.00

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Selection of fine cheeses with homemade chutney and crackers £12.50

STICKIES

Served by the glass, 100ml

2014, Chateau d'Arche 'La Perle d'Arche', Sauternes, France. £10.00

NV, 10 Year Old Tawny Port, Quinta do Infantado, Douro, Portugal £11.00

2013, Tokaji Aszu 5 Puttonyos, St. Stephan's Crown, Hungary £12.00

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

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