

No. FIFTY
CHEYNE

Dain Smith
Head Chef

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STARTERS

Twice baked Montgomery cheddar cheese soufflé with leek fondue,
pear chutney, parmesan crisp and wild spinach sauce
£15.00

Warm smoked eel with ruby red beetroot
horseradish crème fraîche with potato and shallot salad,
Granny Smith apple and pickled blackberries
£19.50

Pumpkin, pear and golden beetroot salad with citrus and pickled raisin quinoa,
cashew nut cream with caramelised mandarin and beetroot caramel
£12.50

Roasted ballotine of quail with Delicia pumpkin purée,
cèpe ragout with maple bacon, glazed date and pomegranate molasses
£18.00

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MAINS

Wild cèpe risotto with wilted Swiss chard, smoked thyme butter,
Ironbark pumpkin with melted Baron Bigod cheese
£32.00

Wild halibut with roasted Delica pumpkin in maple syrup,
hand-picked crab and crème fraiche with melted onion and sage,
white Chardonnay sauce
£42.00

Roasted breast of corn fed black chicken
glazed Cos lettuce and parmesan polenta
with violet artichokes and pickled green peppercorn sauce
£38.00

Venison loin and pastilla of slow cooked shoulder with fig jam,
truffle and artichoke boulangère with wild cepe purée,
Alsace bacon and chanterelle mushrooms
£45.00

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SUPPLEMENTS

Foie gras 50g £12.50

Baerii Caviar 5g £15.00

SIDES

French fries with rosemary seasoning
£6.50

Baby gem lettuce and Heritage tomato salad with house vinaigrette
£5.50

Grilled broccolini with garlic and parsley dressing
£8.50

Extra chunky beef fat potato chips
£6.50

Padrón peppers with herb dressing
£6.50

Truffle creamed potatoes
£9.00

SAUCES

Chimichurri
£2.00

Béarnaise
£3.00

Peppercorn
£3.00

Smoked bone marrow
£3.50

Lemon beurre blanc
£2.00

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

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THE GRILL

Land dishes are served with Marmite, roasted garlic and Guinness butter
Sea dishes are served with parsley and garlic with salted lemon dressing

Rib-eye of 45 day aged Belted Galloway 250g
£39.50

Fillet of 45 day aged Belted Galloway 225g
£46.00

Cornish Dover sole 400g
£48.00

Line caught wild seabass 200g
£38.00

Grilled Argentinian red prawns
3pc / £15.00 6pc / £29.00

Surf and Turf
Beef fillet and Argentinian red prawns, with cognac beef bisque sauce and butter
£58.50

Châteaubriand of 45 day aged Blue-grey 400g
£95 for two

Côte de Boeuf of 45 day aged Short Horn 600g
£92.50 for two

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PUDDINGS

64% Manjari chocolate and heather honey ganache with coffee and hazelnut brownie,
caramelised popcorn ice cream and salted milk chocolate sauce

£14.00

Maple roasted pumpkin soufflé with gingerbread crumble,
cinnamon spiced ice cream and toffee sauce

£14.50

Crème caramel and date puree with blistered raisins,
sauternes jelly and hazelnut tuille

£12.50

Pink lady apple Tarte Tatin
with clotted cream ice cream and caramel sauce

£15.00

Chef's selection of ice creams and sorbets
changing weekly, price per scoop

£3.75

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CHEESE

Hand-picked fine cheeses, served with crackers,
Orchid pear chutney and mustard candied fruits, jams and fresh honeycomb

Three cheeses £14.00 Five cheeses £21.00

GOLDEN CROSS

Suggested wine pairing:

Sauvignon Blanc : Sancerre Les Caillottes, JM Roger, Loire valley , France, 2020
£17.00

GOUDA BOERENKAAS 2 YEAR

Suggested wine pairing:

Pinot noir : Deloach, Russian River Valley, California, USA, 2019
£23.00

CORRA LINN

Suggested wine pairing:

Chardonnay : Puligny Montrachet, Carabello-Baum, Burgundy, France, 2017
£33.00

CAMEMBERT DE NORMANDIE

Suggested wine pairing:

Cabernet Sauvignon : Chateau Moulin de la Rose, Saint Julien, Bordeaux, France, 2017
£28.00

MUNSTER

Suggested wine pairing:

Tempranillo : Rioja, Orben, Spain, 2019
£15.00

FOURME D'AMBERT

Suggested wine pairing:

Semillon : Chateau Roumieu, Sauternes, France (100ml)
£10.00