

No. FIFTY
CHEYNE

Dain Smith
Head Chef

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STARTERS

Wild sea bass and mackerel tartar with citrus creme fraiche, trombetta courgette
and artichoke with fresh peach, apple and cucumber sauce
£17.50

Chilled gazpacho soup with red pepper and cucumber vinaigrette,
cantaloupe melon, guacamole and blistered datterino tomatoes
£12.50

Native lobster tortellini with heirloom tomato purée, fresh sweetcorn
with sauce Americaine and squid ink crisp
£21.00

Carved Iberico ham with burrata, roasted figs in aged balsamic vinegar,
pine nut dressing, dandelion and blood nectarine
£16.50

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MAINS

Vesuvio tomato agnolotti and stracciatella
with tomato and black olive fondue, basil and focaccia crisps
£26.00

Fillet of wild turbot, courgette flower stuffed with scallop, seaweed and crab mousse
confit green beans and globe artichoke with creamed potatoes
and Australian black truffle sauce
£42.00

Herdwick lamb cannon and neck with green shiso and pea purée,
crushed baby potatoes with summer vegetables and minted jellies
£36.00

Roasted Isle of Mull scallops with cauliflower puree,
red mullet and aubergine caviar,
borlotti beans and Scottish girolle mushrooms with caviar sauce
£40.00

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SUPPLEMENTS

Foie gras 50g £12.50

Baerii Caviar 5g £15.00

Australian black truffle 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
£7.50

Extra chunky beef fat potato chips
£6.50

Padrón peppers with herb dressing
£6.50

Truffle creamed potatoes
£9.00

SAUCES

The first sauce is complimentary

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

Half a free-range Cumbrian chicken
£30.00

Cornish Dover sole 400g
£46.00

Line caught wild seabass 200g
£36.00

Grilled Argentinian Red prawns
3pc / £13.00 6pc / £26.00

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

Chateaubriand of 45 day aged Blue-grey 400g
£92.50 for two

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

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PUDDINGS

Kentish Strawberry and white chocolate soufflé
with jam, mint and yogurt ice-cream
£14.50

Madagascan vanilla custard and raspberry jam tart
with crystallised almonds, fresh raspberries and sorbet
£12.00

70% Dark chocolate delice with feuilletine biscuit and lemon,
orange posset, chocolate ice cream and citrus mousse
£14.00

Champagne poached peaches and jelly
with elderflower cheesecake, blood nectarine sorbet
and almond bricelet
£12.50

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,
Heirloom tomato chutney with a selection of Scottish heather honey and jams
with fresh honeycomb and baby jellied pine cones

Three cheeses £14.00 Five cheeses £21.00

PETITE TAUPINIÈRE

Suggested wine pairing:

2020 Viognier Domaine les Goubert, Cotes-du-Rhone, France
£12.00

ST. JUDE

Suggested wine pairing:

2019 Rioja Orben, Spain
£15.00

SPENWOOD

Suggested wine pairing:

Coates & Seely Brut Reserve Sparkling, England
£16.00

GRUYÈRE ALPAGE

Suggested wine pairing:

2020 Pouilly-Fuisse Vieilles Vignes, Burgundy, France
£15.50

HIGHMOOR

Suggested wine pairing:

1999 Vau Vintage Port, Portugal
£12.00

DEVON BLUE

Suggested wine pairing:

2019 Chateau Romieu, Sauternes, France
£10.00