

No. FIFTY  
CHEYNE

*Dain Smith*  
Head Chef

Please advise your waiter if you have any allergies  
A discretionary 12.5% service charge will be added to your bill  
An optional charge of £2 per guest will be added to your bill to support our diligent Covid19 measures

# NO. FIFTY CHEYNE

## STARTERS

French beetroot and kohlrabi salad, with citrus quinoa,  
cashew nut milk, sweet mustard dressing and pickled sultanas (v)  
£10.50

Rabbit terrine with heritage carrot, prune and jasmine tea purée,  
black pudding arancini and red onion marmalade  
£13.50

Yellowfin tuna and saffron escabeche with soft herbs, aubergine purée,  
pickled shallots, baby carrots and citrus yoghurt  
£15.50

Roast scallops with cèpe purée, baby leeks,  
wild garlic and Jersey Royal potato sauce  
£17.50

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## MAINS

Stuffed courgette flower with goat's cheese, ricotta, pea, broad bean,  
mint risotto with English asparagus and walnut crumble (v)  
£23.50

Steamed fillet of cod with Jersey Royal potatoes,  
fresh handpicked crab, sweetcorn, asparagus and verjus sauce  
£27.50

Seafood linguini with lobster sauce, sun-kissed tomatoes,  
seaweed pesto and confit fennel citrus dressing  
£32.00

Herdwick lamb rump, belly and neck with dauphinoise potato,  
broad beans, herb pesto and wild mushrooms  
£29.50

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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 butter

Sirloin of 45 day aged Belted Galloway 250g  
£32.00

Rib-eye of 45 day aged Belted Galloway 250g  
£35.50

Fillet of 45 day aged Belted Galloway 225g  
£42.50

Half a free-range Cumbrian chicken  
£25.00

Cornish Dover sole 350g  
£42.50

Line caught seabass 195g  
£32.00

Scottish lobster, half / whole 600g  
£M.P.

Surf and Turf  
Beef fillet and whole Scottish lobster, with cognac beef bisque sauce and butter  
£58.50

Chateaubriand of 45 day aged Blue-grey 400g  
£85.00 to share

Côte de Boeuf of 45 day aged Short Horn 600g  
£85.00 to share

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## SUPPLEMENTS

Foie gras 50g

£12.00

Black truffle

£15.00

## SIDE DISHES

French fries with rosemary seasoning

£5.50

Baby gem lettuce and Heritage tomato salad with house vinaigrette

£5.00

Grilled broccolini with garlic and parsley dressing

£7.00

Extra chunky beef fat potato chips

£5.50

Padrón peppers with herb dressing

£6.00

Truffle creamed potatoes

£9.00

## SAUCES

Chimichurri

Béarnaise

Peppercorn

Smoked bone marrow

Lemon beurre blanc

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## PUDDINGS

Lemon tart, flambéed meringue with hundreds'n'thousands

£10.50

Dark chocolate fondant with pistachio and white chocolate,  
honeycomb and malt ice cream

£11.50

Crème caramel with blistered raisins and Madeira

£10.50

British Strawberry trifle  
with minted jam sponge and Champagne jelly

£11.50

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

£2.50

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## CHEESE

A hand-picked selection of fine British cheeses  
with crackers, pear chutney and fresh honeycomb

Three cheeses £14.00      Five cheeses £21.00

### GOLDEN CROSS

*Suggested wine pairing:*

2018, Sancerre, Les Caillottes, Jean-Max Roger, Loire, France

£18.00

### INDIVIDUAL BARONET

*Suggested wine pairing:*

2016, St. Véran, Grand Buissières, Vignerons des Terres Secrètes, Burgundy, France

£13.00

### RED LEICESTER

*Suggested wine pairing:*

2017, Cuvée de "V" Viognier, Domaine Les Goubert, Côtes-du-Rhône, France

£14.50

### MONTGOMERY CHEDDAR

*Suggested wine pairing:*

2017, Gigondas, Château de Saint-Cosme, Rhône, France

£23.00

### BARON BIGOD

*Suggested wine pairing:*

2017, Mercurey Vieilles Vignes, Chateau de Santenay, Burgundy, France

£20.00

### CROPWELL BISHOP STILTON

*Suggested wine pairing:*

NV 10-Year-Old Tawny Port, Offley, Douro, Portugal

£10.00

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