

No. FIFTY
CHEYNE

Dain Smith
Head Chef

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STARTERS

Crapaudine French beetroot and pumpkin salad with citrus quinoa,
caramelised clementine and pickled pear with cashew nut milk (v)
£12.00

Warm soft smoked salmon with watercress crème fraiche,
pickled cucumber and baby potato salad with avocado and quince pureé
£14.50

Hanger steak tartar with Iain's Bloody Mary sauce,
truffle celeriac remoulade with roasted Jerusalem artichoke and rocket
£15.50

Roasted Orkney scallop with sage and onion puree,
cepe and bacon jam ragout with butternut squash sauce
£19.00

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MAINS

Globe and violet artichoke barigoule, Hen of the Wood mushrooms and pureé,
saffron potatoes with wild mushroom and madeira veloute (v)

£24.00

Fillet of Cornish hake and fennel ragout with seaweed pesto,
baby turnips with red chicory leaves, white wine and chive sauce

£28.50

Roast Creedy Carver duck breast and crispy confit leg, with pumpkin and sweet chestnut,
sweet and sour endive with celeriac pureé and Boulangere potatoes

£31.00

Aynhoe Park venison loin and bolognaise with braised cavaolo nero cabbage,
pickled and fresh pear with olive oil creamed potato and malt caramel

£34.00

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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

Rib-eye of 45 day aged Belted Galloway 250g
£36.50

Fillet of 45 day aged Belted Galloway 225g
£42.50

Half a free-range Cumbrian chicken
£26.50

Cornish Dover sole 350g
£45.00

Line caught seabass 195g
£32.00

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

Surf and Turf
Beef fillet and half 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

SIDE DISHES

French fries with rosemary seasoning
£6.00

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
£6.00

Padrón peppers with herb dressing
£6.00

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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PUDDINGS

Hot condensed milk rice pudding and crumble
with plum compote and honey syrup
£11.50

Dark chocolate fondant with pistachio,
salted caramel sauce and malt ice cream
£12.00

Raspberry and white chocolate soufflé with clotted cream ice cream,
with Iain's hundreds and thousands
£13.50

Blackberry Eton mess with forest berry jam,
mandarin sorbet and cinnamon meringue
£11.00

Chef's selection of ice creams and sorbets
changing weekly, priced per scoop
£3.50

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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

SINODUN HILL

Suggested wine pairing:

Ridgeview Bloomsbury Brut, Sussex, England

£16.00 (125ml)

BRILLAT SAVARIN AFFINE

Suggested wine pairing:

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

£18.00 (175ml)

MAYFIELD

Suggested wine pairing:

2016, St. Veran, Grand Bussières, Vignerons des Terres Secretes, Burgundy, France

£13.00 (175ml)

LANGRES

Suggested wine pairing:

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

£14.50 (175ml)

BARON BIGOD

Suggested wine pairing:

Della-Vite Prosecco Superiore D.O.C.G, Valdobbiadene, Italy

£11.00 (125ml)

GORGONZOLA DOLCE

Suggested wine pairing:

2016, Château Roumieu, Sauternes, France

£11.50 (100ml)