

N_O. FIFTY CHEYNE

STARTERS

Maple roasted Delica pumpkin soup with fresh black truffle,
mushroom brioche bun and herb pesto £12.00

Green bean and artichoke salad with truffle vinaigrette,
popped quinoa, almonds and balsamic glazed figs £10.50

Roast scallops with shallot purée, cèpe and bacon jam ragout
with Champagne sauce £17.50

Yellowfin tuna tartare with avocado,
horseradish and Jerusalem artichoke purée,
wild mushroom and soy tea £15.50

Pole & line caught, sourced by The Notting Hill Fish Shop

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

N O . F I F T Y
C H E Y N E

MAINS

Breast of chicken with braised puy lentils, celeriac purée, pancetta,
foraged mushrooms, baby onions and tarragon sauce £26.50

Cornish hake with baby new potatoes,
Romanesco, basil pesto and chive butter sauce £25.50

Herdwick lamb rump and confit belly with violet artichokes,
roast garlic, aubergine and English turnips £28.50

Butternut squash risotto with parmesan and sage beurre noisette,
amaretto biscuit crumble and toasted pumpkin seeds £23.00 v/vg

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THE GRILL

All our steaks are served with Marmite'n'Guinness butter and Padrón peppers

Sirloin 250g £29.50
Rib-eye 250g £35.50
Half a Free-range chicken £23.00
Fillet 225g £42.50
Dover sole 350g £42.50
Fish of the day 200g £32.00

Chateaubriand 400g £85.00 (to share)
Côte de Boeuf 700g £90.00 (to share)

SAUCES & SUPPLIMENTS

Chimichurri, Béarnaise, peppercorn, smoked bone marrow *£gratis*
Foie gras 50g £12.00 // Black autumn truffle £12.00

SIDE DISHES

French fries with rosemary seasoning £5.50
Baby gem lettuce and Heritage tomato salad with Cheyne vinaigrette £5.00
Grilled broccolini with garlic dressing £7.00
Curly kale with chilli and confit garlic £5.50
Extra chunky beef fat potato chips £5.50
Wild mushrooms with cured egg yolk £7.50
Padrón peppers with herb dressing £6.00
Tuscan olive oil creamed potatoes £6.00

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DESSERTS

Lemon posset with blueberry compote
accompanied by a home-baked vanilla beignet £9.50

Blackberry and plum trifle with candied almonds and Swiss roll £10.50

Warm apple tarte tatin with clotted cream ice-cream and salted caramel £11.00

Hot chocolate fondant with hazelnut praline
milk crumble and vanilla ice-cream £11.50

Selection of our fine cheeses with home-made crackers and chutney
Three cheeses £14.00 Five cheeses £22.00

AFTER-DINNER TIPPLES

STICKIES 100ml

2014, Château Simon, Sauternes, Bordeaux, France £10.00

NV, Qt Pacheca Tawny, Douro, Portugal £12.00

NV, Royal Oporto, Extra Dry White, Portugal £9.50

2015, Quinta Gaviotas Vintage Port, Douro, Portugal £16.00

BRANDY

Berneroy VSOP 40% £12.00

Didier Lemorton 10 y/o, Calvados, France, 40% £16.50

Maxime Trijol Grande Champagne, 40% £32.00

Dupont, Pays d'Auge 17yrs 42% £30.00

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Bleu d'Auvergne

Set in a wooden mold, matured for 3 months in a cool, humid cellar.

This fine bleu has a strong, but not over-powering perfume.

With a firm and slightly taut texture,
it's flavour is pronounced without excessive salinity.

France, Auvergne. Cow's milk, Unpasteurised

Brie de Meaux

From a Protected Designation of Origin,
maturing for nearly 2 months until covered with red speckled, white mould.

Lightly creamy, supple and smooth without being runny.

With a pronounced and fruity flavour
with a suggestion of nuts and an earthy perfume.

France, Île de France. Cow's milk, Unpasteurised

Brillat Savarin Affiné

Shaped like a small drum and is coated in a light 'snow' mould,
the swift ripening process lasts for nearly 2 weeks in a dry cellar.
The flavour is light and delicate, a slight sourness perfectly balances the richness.

The texture is soft with a rich creaminess
stemming from the additional cream.

France, Bourgogne. Cow's milk, Pasteurised

Comté Androuet

The Winter Comté is pale in colour, with nutty, earthy and roasted flavours.
The Summer cheese is darker and more golden, with a floral and fruity palate.

Both of these have the common characteristics
of salinity and sweetness with a mild acidity.

France, Franche. Cow's milk, Unpasteurised

Sinodun Hill

Ripened goats' cheese pyramid, made using the traditional slow methods.

Curds are hand-ladled into moulds and allowed to drain naturally.

Racked for up to 21 days to develop their subtle 'farminess'
and distinctive smooth, creamy texture.

Combined with a citric note, a distinctive nuttiness plus aromas of fresh hay.

England, Oxfordshire. Goat's milk, Unpasteurised

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