

No. FIFTY
CHEYNE

Dain Smith

Executive Head Chef

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STARTERS

Périgord truffle and Keen's cheddar cheese soufflé
with leek fondue and crispy potato
£17.50

Globe artichoke soup
with confit baby potatoes, sour cream, and chives with Schrenckii caviar
£16.50

Roasted ballotine of quail with Delicia pumpkin purée
chanterelle mushrooms, maple bacon and pomegranate molasses
£19.50

Roasted Isle of Skye Scallop
with squid ink black rice, pickled celery and fresh grapefruit, champagne sauce
£23.00

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MAINS

Herdwick lamb rump and shank with herb pesto,
celeriac purée and caviar lentils with swede and Tokyo turnips
£45.00

Braised veal shoulder and foie gras with glazed cos lettuce,
creamed parmesan polenta, violet artichoke and spiked green peppercorn sauce
£39.00

Fillet of hake with seaweed pesto, wilted baby spinach
and fresh grapes with saffron potatoes, sea vegetables and tarragon vermouth sauce
£38.00

Heritage roasted cauliflower and leeks with pickled raisin
and red pepper cous cous with pomegranate and Romanesco
£32.00

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SUPPLEMENTS

Foie gras 50g £12.50

Black Périgord 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
£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
£42.00

Fillet of 45 day aged Belted Galloway 225g
£48.00

Cornish Dover sole 400g
£48.00

Line caught wild sea bass 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

Seville Orange soufflé with grand marnier sauce and chocolate ice cream
£15.00

Pink Lady tart tatin with Calvados toffee sauce and clotted cream ice cream
£14.50

Hot chocolate mollineaux with a pistachio soft centre, milk crumble and ice cream
£12.50

Lemmon posset with blueberry compote and warm vanilla beignet
£11.50

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,
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 : Château 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:

Sémillon : Château Roumieu, Sauternes, France (100ml)
£10.00