

WEEKENDS AT  
 No. FIFTY  
**CHEYNE**  
*Sundays*

Wild mushroom & black truffle arancini  
 with crème fraîche and herb pesto  
 £9.00

Padrón peppers  
 with herb dressing  
 £8.00

*Small Starters*

Aged beef fillet tartar  
 with celeriac and truffle remoulade, bloody mary  
 purée and confit egg yolk emulsion with fresh broad  
 beans and crispy potato straw  
 £9.50

Cold asparagus with blood orange  
 and buttermilk dressing  
 with confit egg yolk emulsion  
 £9.00

Argentinian red prawns  
 with fennel and apple salad,  
 lemon aioli  
 3pc £15 6pc £29

*Sunday Roasts*

Both our classic Sunday Roasts and our Limited Editions are served with a Yorkshire pudding, glazed carrots, hispi cabbage, roast potatoes and sausage stuffing.  
 Accompanied by homemade gravy, horseradish and bread sauce

Roasted  
 Cauliflower  
 £28.50

Cumbrian  
 Chicken  
 £34.50

Beef Sirloin  
 36 Day Aged  
 £38.50

Rib of Belted Galloway  
 100 Day Aged Beef  
 with smoked bone marrow  
 £55.00

STRICTLY LIMITED QUANTITY SPECIAL

*The Grill*

45 day aged  
 Châteaubriand  
 Blue-grey 400g  
 £95 for two

45 day aged  
 Belted Galloway  
 Rib-eye 250g  
 £42.00

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

45 day aged  
 Belted Galloway  
 Fillet 200g  
 £48.00

Surf & Turf  
 Argentinian red prawns  
 & aged beef fillet  
 with cognac beef bisque sauce  
 £65.00

Line caught  
 wild Seabass  
 200g  
 £38.00

Cornish  
 Dover sole  
 350g  
 £48.00

Add roast trimmings to any grill dishes to create a roast - £9.50

SIDES

Searred Foie gras £12.50  
 Smoked bone marrow £5.00  
 Cauliflower & leek cheese with milk crumble £6.00  
 Grilled broccolini with garlic and parsley dressing £8.50

French fries with rosemary seasoning £6.50  
 Beef fat roasted potatoes £6.50  
 Padrón peppers with herb dressing £6.50  
 Baby gem lettuce & Heritage tomato salad with vinaigrette £5.50

SAUCES

Chimichurri £2.00  
 Lemon & chive beurre blanc £2.00

Peppercorn £3.00  
 Smoked bone marrow £3.50

*Puddings*

Sticky Toffee Pudding  
 with caramelised milk crumble and  
 clotted cream ice cream  
 £14.00

Champagne poached Rhubarb  
 and vanilla cold rice pudding  
 with lemon curd and oatmeal  
 biscuit crunch  
 £14.00

Gariguette strawberry and  
 caramelised puff pastry  
 with rippled clotted cream and  
 minted jellies  
 £14.50

White Chocolate brownie  
 and mousse  
 with crystallised almonds, matcha  
 powder and yuzu jelly £12.50

A selection of hand picked cheeses, served with crackers, Orchid pear chutney and mustard candied fruits, jams and fresh honeycomb. Three cheeses £14.00

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**IAIN'S BLOODY GOOD MARY**

Our home-cooked tomato purée and vodka are blended with freshly grated horseradish, Worcestershire sauce, our home-made spice mix and a dash of red & green Tabasco  
£12.50

**IAINS BLOODY GOOD  
BLOOD ORANGE MARGARITA**

Tequilla, Lemon Verbena, Blood Orange, Mango and Kumquat with Jasmine, Lime and Rose Essence  
£16.00

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**COCKTAILS**

**Chelsea Garden at No. Fifty £12.00**

Gin, Cucumber, Green Pepper, Chamomile, Basil and Sage with Cardamon and Pepper Essence

**The Social Butterfly  
on Cheyne Walk £12.00**

Vodka, Butterfly Pea Flower, Coconut, Lychee, Kaffir Lime and Lavender Essence

**Albert Bridge Sour £14.00**

Whiskey, Earl Grey Tea, Passion Fruit, Lemon Bitter, Cedarwood and Orange Blossom Essence  
(contains Egg white)

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**MOCKTAILS**

**Pa-low-ma £9.50**

The refreshing flavours of grapefruit and bitter lemon combine with Clean T to give a zesty spritzstyle serve

**Clean CobbleR £9.50**

A bright, fresh serve filled with the clean flavours of cucumber, elderflower and mint, uplifted by Clean G.

**Clean Coconut Margarita £9.50**

What's not to love? We've added the tropical notes of coconut to the vibrant lime & orange citrus flavours of a classic margarita, but starring Clean T.

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**SPARKLING**

**NV, Della Vite Prosecco Superior, D.O.C.G**  
Valdobbiadene, Italy £62

**NV, Nyetimber Brut Réserve**  
West Sussex, England £98

**NV, Lenoble grand Cru, Blanc de Blanc**  
Champagne, France £120

**NV, Billecart Salmon Rose**  
Champagne, France £220

**NV, Bollinger, Special Cuvée Brut**  
Champagne, France £140

**NV Wild Idol**  
Alcohol free, Sparkling Rose £60

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**BOTTLES**

**Noam Bavarian larger, Berlin, Germany £6.50**

**Menabrea larger, Piedmont, Italy £6.50**

**Le Château de Sassy cider, apple brut, Normandy France £6**

**Château Paradis, Terre des Anges Provence Rose, France £55**

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**MAGNUMS**

**2018, Chablis 1er Cru, Vaillons, Dauvissat**  
Chablis, France £220

**2021, Calafuria Negroamaro Rosato**  
Tormaresca, Italy £120

**2021, Whispering Angel, Château d'Esclans**  
Côtes de Provence, France £140

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**TEA'S, COFFEES AND  
HOMEMADE BAKED SCONES**

**Espresso £3.50 - Americano £4.50**

**Cappuccino £4.74 - Flat White £4.75**

**Latte £4.75 - Macchiato £4.50**

**Teas, all £4.50**

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