

Vain Smith



IAIN'S LIST

Real magic is the marriage of exceptional food and truly great wine.

Too often excessively priced...

With this in mind, Iain has selected some of his favourite wines and we are delighted to offer these for you to enjoy at extraordinary value.

CHAMPAGNE Ruinart Brut NV 68 Ruinart Blanc de Blancs NV 98 WHITE WINES 2020, Pouilly-Fuisse Vielles Vignes, Domaine Corsin, France 58 2022, Chablis 1er cru Fourchaume, Brocard, France 64 **RED WINES** 2018, Reserve de Chateau Leoville Barton, St Julien, Bordeaux, France 60 2011, Brunello di Montalcino, Poggio Antico, Tuscany, Italy 68 2019, Barolo Zinzasco, Diego Morra, Piemonte, Italy 95 2016, Château Batailley, Grand Cru, Puilliac, Bordeaux, France 155 IAIN'S LIST BY THE GLASS Glass 125ml WHITE 2022, Chablis 1er cru Fourchaume, Brocard, France 17 2018, Pouilly Fuisse, Secret Mineral, Domaine Denis Jeandeau, Burgundy, France 27 **RED** 2018, Reserve de Chateau Leoville Barton, St Julien, Bordeaux, France 18 2011, Brunello di Montalcino, Poggio Antico, Tuscany, Italy 19 2019, Barolo Zinzasco, Diego Morra, Piemonte, Italy 21 2020, Gevrey-Chambertin, Harmand Geoffroy, Burgundy, France 30

All our wines by the glass are available in 125ml by request

2016, Chateau Batailley Grand Cru, Paulliac, Bordeaux, France

37

STARTERS

Lancashire bomber cheese soufflé

Lyonnaise onions and truffle sauce with Port glazed pears \$15.00

Warm smoked salmon

with crème fraîche, confit baby potato salad and quince purée, with pickled cranberries and dill jellies £16.50

Salad of heritage beetroot and kale

with pickled apples and quinoa, cashew nut milk and artichoke crisps with blackcurrant caramel £12.50

Roasted scallops with butternut squash ravioli

foraged mushrooms and Parmesan sauce with amaretti and sage crumble \$19.50

MAINS

Hand stretched pappardelle

with pumpkin and sage, wild mushroom,
Parmesan and hazelnut sauce
\$25.00

Fillet of pollock

with pumpkin purée and wilted spinach with sweet onions, fresh blackberries and oat crumb, lemon butter and chive sauce \$27.00

Breast of crisp duck and confit leg

with Puy lentils, celeriac purée and caramelised pear, pickled mustard seeds and parsley sauce \$33.00

40 day aged Dexter beef Wellington

with truffle creamed potatoes and wild mushrooms with smoked bone marrow sauce £95.00 to share

THE GRILL

Land dishes are served with Marmite, roasted garlic and Guinness butter. Sea dishes are served with parsley, garlic and salted lemon dressing.

Rib-eye of 45 day aged Belted Galloway 250g \$39.00

Fillet of 45 day aged Belted Galloway 225g \$42.50

Half Cumbrian chicken \$30.00

Cornish Dover sole 400g £42.00

Line caught wild Seabass 200g \$34.00

Grilled Argentinian red prawns 3pc / £14.50 6pc / £28.00

Surf and Turf
Beef fillet and Argentinian red prawns
£55.00

Châteaubriand of 45 day aged Blue-grey 400g £85.00 for two

Côte de Boeuf of 45 day aged Short Horn 600g £75.00 for two

SIDES

Lightly creamed spinach leaves with nutmeg \$8.50

Brussels sprouts and maple bacon ragout £6.50

French fries with rosemary seasoning £6.50

Baby gem lettuce and datterino 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

Truffled creamed potatoes \$9.00

Seared Foie gras £12.50

SAUCES

 Chimichurri
 Béarnaise
 Peppercorn

 £2.00
 £3.00
 £3.00

Smoked bone marrow Lemon beurre blanc \$3.50 \$2.00

PUDDINGS

Christmas pudding

with baked apple compote, crystallized pecans and Brandy custard £10.50

No. Fifty Cheyne's classic Tiramisu

with Mascarpone cream £9.50

Pink lady apple tart tatin

with Sauternes caramel and clotted cream ice cream £10.50

Pistachio and cocoa soufflé

with dark chocolate sorbet and salted bon-bon sauce \$11.00

CHEESES

A selection of hand picked cheeses

served with crackers, orchid pear chutney and fresh honey
Three cheeses £14.00



Our award-winning roasts are also now available on both Saturday & Sunday's to take home and enjoy in











info@fiftycheyne.com



From Christmas and New Year's Eve, to wedding ceremonies, anniversaries, dining with friends and business meetings, we look forward to hosting your next special occasion.

No. Fifty Cheyne can comfortably host up to 100 guests over both floors as well as the most intimate of events.









