

No. FIFTY CHEYNE

Sunday Lunch

SHARING COCKTAILS PITCHERS

Cheyne Bellini
Passionfruit, Chambord topped with prosecco
£56.00

Aperol Spritz
Citrus fruit slices, Aperol, soda and prosecco
£56.00

Fifty's Mimosa
Orange Juice, Dry Orange Curaçao
topped with prosecco
£60.00

BOTTLES

CHAMPAGNE ROSÉ

Ruinart Rosé £160

Laurent-Perrier Rosé £165

Perrier-Jouët Blason Rosé £195

CHAMPAGNE BLANC

Thiénot Brut £78.00

Louis Roederer Brut Premier £130.00

Perrier-Jouët Belle Epoque £380.00

ROSÉ WINE

Pacheca (Douro, Portugal) £35.00

Whispering Angel (Provence, France) £55.00

CIDERS

Maison Sassy Cidre £18.50

Original Apple / Pear / Rosé Pink Apple

COCKTAILS

Pimm's Lemonamental

Pimm's No.1 cup, Plymouth sloe gin
FeverTree lemonade with summer fruits
£12.00

Tulum Margarita

Del Maguey Vida, Don Julio Blanco
Pear Monster Whisky, Orange Curacao
pineapple, lime
£19.50

Cheyne Cuba Libra

Havana 3 year, Xanath Vanilla, Lime
Angostura Bitters, Soda
£14.50

Scottish salmon tartare
citrus yoghurt with Heritage
radishes and tomato consommé
£12.50

Hand carved Scottish smoked salmon
accompanied by egg white, egg yolk, avocado,
capers, shallots, citrus yoghurt and rye bread
£15.00

Green bean and arichoke salad
with truffle vinaigrette, popped
quinoa, almonds and charred peach
£10.50

Courgette, spinach and basil soup
with parmesan polenta and milk
crumble
£9.50

Shaved Ibérico ham
Tuscan olive oil dressing,
with toasted sourdough bread
£14.50

Padrón peppers
with herb dressing
£6.00

Beef carpaccio
with charred heritage leeks, runner beans, herb
pesto and pickled wild mushrooms
£15.00

Roasts

by Iain Smith

**ROAST CUMBRIAN
CHICKEN**

£26.50

**ROASTED
CAULIFLOWER**

£24.50

**42 DAY AGED
BEEF SIRLOIN**

£28.50

All served with a Yorkshire pudding, glazed carrots, hispi cabbage, roast potatoes and sausage or vegan stuffing. Accompanied by homemade gravy, horseradish and bread sauce

The grill

INDIVIDUAL GRILL DISHES

Rib-eye 250g
£35.50

Fillet 225g
£42.50

Sirloin 250g
£29.50

Grilled fish of the day 200g
£32.00

Dover sole 350g
£42.50

Chateaubriand 400g
£85.00

Côte de boeuf 700g
£90.00

SHARING GRILL DISHES

SIDES'N'EXTRAS

Cauliflower cheese £5.50

Extra chunky beef fat roast potatoes £5.50

Baby gem lettuce and Heritage tomato salad with Cheyne vinaigrette £5.00

English minted peas with confit onion and garlic £5.50

Wild mushrooms with cured egg yolk £7.50

Broccolini with garlic dressing £6.50

French fries £5.00

COMPLIMENTARY SAUCES

Chimichurri

Béarnaise

Peppercorn

Smoked bone marrow

Supplement: Foie gras 50g £12.00

FINE CHEESES

Sinodun Hill

Ripened goat's cheese pyramid, made using the traditional slow methods. Curds are hand-judged into moulds and allowed to drain naturally, ricked for up to 21 days to develop the flavour and texture. A subtle 'firmness' combined with a citric note, with also a distinctive nuttiness. The texture is smooth and creamy with aromas of fresh hay.
England, Oxfordshire Cow's milk, unpasteurised

Comte Androuet

The Winter Comte 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 alidity and sweetness with a mild acidity.
France, Frenche Comte 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 earthy nuts.
France, Ile de France Cow's milk, unpasteurised

Blue d'Auvergne

Wooden mould set, matured for 3 months in a cool, humid cellar and has a strong, but not over-powering perfume. With a firm and slightly dry texture, it's flavour is pronounced without excessive salinity.
France, Auvergne Cow's milk, unpasteurised

Brillar Savarin Affine

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 texture is soft and the flavour is light and delicate but with a rich creaminess stemming from the additional cream. A very slight sourness perfectly balances the richness.
France, Bourgogne Cow's milk, pasteurised

ORGANIC FRUIT JUICES

Bergeron apricot nectar
£4.50

Passé-Crassane pear juice
£5.00

Rouge vineyard peach nectar
£5.50

Merlot red grape juice
£6.00

Bloody Mary
Wyborwa Vodka
lemon, horseradish and spices
£13.00

Bloody Maria
Tapatio Reposado Tequila
lemon, horseradish and spices
£14.00

Bloody Mezs
Del Maguey Vida Mezcal
lemon, horseradish and spices
£15.00

SPECIAL TEAS

Fresh Mint with Rose Water
Lemon Verbena & Green Tea Twist

MILK OPTIONS: Oat, Almond, Soy,
Full Fat/Semi Skimmed Cow's Milk

DESSERTS

Kenah's strawberries a' la creme with caramelised
puff pastry, macra coffee and saffron
£11.50

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

Hot chocolate Sundae with blueberry plums,
caramelised milk crumble and vanilla ice-cream
£11.50

Bûche milk pancakes
with whipped strawberry cream, berries and syrup
£12.50

Sticky toffee pudding with clotted cream, ice-cream
£10.50

Peach Melba and raspberry trifle with
crushed almonds
£10.50

Three of our selection of **Sauz** desserts
with homemade crackers and clareys
£14.50

PAXTON WHITFIELD LONDON CHEESEMONGERS EST. 1797

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