

# NO. FIFTY CHEYNE

## Starters

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

**Burrata with glazed figs**  
fresh nectarine and rocket salad, pinenut dressing  
£12.50

**Padrón peppers**  
with herb dressing  
£8.50

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

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

## Sunday Roasts

To Share  
**CHÂTEAUBRIAND**  
£96.50

**BEEF SIRLOIN**  
36 DAY AGED  
£36.00

To Share  
**CÔTE DE BOEUF**  
£96.50

**CUMBRIAN  
CHICKEN**  
£33.00

**ROASTED  
CAULIFLOWER**  
£28.50

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.

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

### LIMITED EDITION SPECIALS

## The Grill

45 day aged  
Belred Galloway  
Rib-eye 250g  
£39.50

45 day aged  
Belted Galloway  
Fillet 200g  
£46.00

Half a  
Cumbrian  
chicken  
£30.00

**Surf & Turf**  
Argentinian red prawns  
& aged beef fillet  
with cognac beef bisque sauce  
£58.50

Line caught  
wild Seabass  
200g  
£38.00

Cornish  
Dover sole  
350g  
£48.00

### SIDES

#### SUPPLEMENTS

**Baerii Caviar** 5g  
£15.00

**Foie gras** 50g  
£12.50

Extra trimmings £9.50  
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  
Béarnaise £3.00  
Peppercorn £3.00  
Smoked bone marrow £3.50

### FINE CHEESE

Hand-picked fine cheeses, served with crackers, Heirloom tomato chutney with a selection of Scottish heather honey and jams with fresh honeycomb and baby jellied pine cones  
Any selection: Three Cheeses £14.00 Five Cheeses £21.00

#### Highmoor

*Suggested pairing*  
1999 Yau Vintage Port, Portugal £12.00

#### Devon Blue

*Suggested wine pairing*  
2019 Château Romica, Sauternes, France £10.00

*Please advise your waiter if you have any allergies.*

#### Petite Taupinière

*Suggested wine pairing*  
2020 Vieigner Domaine Les Gamber, Côte-Du-Rhône, France £12.00

#### Gruyère Alpine

*Suggested wine pairing*  
2020 Puaully-Faisé Vieilles Vignes, Burgundy, France £15.50

*A discretionary 15% service charge will be added to your bill.*

#### Spennwood

*Suggested wine pairing*  
Coates & Seely Brut Reserve Sparkling, England £16.00

#### St. Jude

*Suggested wine pairing*  
2019 Rasja Oden, Spain £15.00

*Arist credit: Andrey Yamshkov, Kyiv, Ukraine*

# NO. FIFTY CHEYNE

## — IAIN'S BLOODY GOOD MARY —

Our home-cooked tomato purée and Belvedere vodka are blended with freshly grated horseradish, Worcestershire sauce, our home-made spice mix and a dash of red & green Tabasco  
£16.50

## — BOTTLES —

### CHAMPAGNE

Lenoble Blanc de Blanc Grand Cru £96

### CHAMPAGNE ROSÉ

Lenoble Rosé £130

### ROSÉ WINE

Château Val Joanis Tradition, Lubéron £47  
Ultimate Provence AOP Côtes de Provence £61

### PROSECCO

Della Vite, Prosecco Superiore £65  
D.O.C.G. Valdobbiadene, Italy

### CIDER

Le Château de Sassy, Normandy, France  
Apple 'Brut', Pear or Rosé Apple - 250ml £6.50



## — COCKTAILS —

### Bee Balm £14.00

Limoncello, Beesou Bitter Honey Apertif, fresh lemon, organic agave, fresh basil with prosecco foam

### Chelsea Garden £13.50

A healthy dose of Belvedere Pure Vodka harmonises perfectly with tart green apple, elderflower, cucumber ribbons & freshly picked mint

### Pick Me Up £14.00

Double espresso shaken to perfection with hints of PX Sherry, vanilla essence and Eminent 7 year Rum

### Blood Orange Margarita £14.50

Home made blood orange & vanilla syrup, Patron Silver tequila, Cointreau & citrus juices

### The Royal Lancer £13.50

RH Chelsea Garden Gin, Campari, St Germain, grapefruit juice  
£2.00 per cocktail is donated to

The Chelsea Pensioners at The Royal Hospital Chelsea

## — SPRING SPRITZ —

### Lillet Rosé Spritz £13

Lillet Rosé topped with Fever Tree tonic water with fresh pink grapefruit & fresh thyme sprig

### Lillet Blanc Spritz £13

Lillet Blanc topped with Fever Tree tonic water with a cucumber slice, mint sprig & sliced strawberries

### Lillet Rouge Spritz £13

Lillet Rouge topped with Fever Tree tonic water with a fresh orange slice

## — TEAS & COFFEES —

Espresso £3.50 - Americano £4.50

Cappuccino £4.75 - Flat White £4.75

Latte £4.75 - Macchiato £4.50

Teas, all £4.50

## — PUDDINGS —

Seicky toffee pudding  
with clotted cream ice cream  
£11.50

Madagascar vanilla custard and raspberry jam tart  
with crystallised almonds, fresh raspberries and sorbet  
£12.00

70% Dark chocolate delicé  
with feuilletine biscuit and lemon, orange posser,  
chocolate ice cream and citrus mousse  
£14.00

Champagne poached peaches and jelly  
with elderflower cheesecake, blood nectarine sorbet  
and almond bricoler  
£14.00

Chef's selection of ice creams and sorbets  
Changing weekly  
Price per scoop  
£3.75

Hand-picked fine cheeses,  
served with crackers,  
Heirloom tomato chutney with a selection of  
Scottish heather honey and jams with fresh honeycomb  
and baby jellied pine cones  
Three cheeses £14.00  
Five cheeses £21.00

Please advise your waiter if you have any allergies.

A discretionary 15% service charge will be added to your bill.

Artist credit: Andrey Yashukhov, Kyiv, Ukraine

**LILLET**  
MAISON FONDÉE EN 1871