

NO. FIFTY CHEYNE

Starters

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

Padrón peppers
with herb dressing
£8.50

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

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

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**
£33.00

**RIB OF BELTED GALLOWAY
100 DAY AGED BEEF**
with smoked bone marrow
£48.00

**BEEF SIRLOIN
36 DAY AGED**
£38.00

To Share
CHÂTEAUBRIAND
£99.00

SURF & TURF : Argentinian red prawns & aged beef fillet with cognac beef bisque sauce
£65.00

To Share
CÔTE DE BOEUF
£96.50

LIMITED EDITION SPECIALS

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
Filler 200g
£48.00

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

Line caught
wild Seabass
200g
£38.00

Comish
Dover sole
350g
£48.00

SIDES

SUPPLEMENTS

Black Périgord truffle 5g
£15.00

Foie gras 50g
£12.50

Extra trimmings £9.50
Smoked bone marrow £5.00
Cauliflower & leek cheese with milk crumble £6.00
Grilled brocolini 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, Orchid pear chutney and mustard candied fruits, jams and fresh honeycomb
Any selection: Three cheeses £14.00 Five cheeses £21.00

Golden Cross

Suggested wine pairing : Sauvignon Blanc

Sauveterre Les Caillottes, JM Roger, Loire valley, France, 2020 £17.00

Camembert de Normandie

Suggested wine pairing : Cabernet Sauvignon

Chateau Moulin de la Rose, Saint Julien, Bordeaux, France, 2017 £28.00

Gouda Boerenkaas 2 Year

Suggested wine pairing : Pinot noir

DeLoach, Russian River Valley, California, USA, 2019 £23.00

Munster

Suggested wine pairing : Tempranillo

Rispa, Oden, Spain, 2019 £15.00

Corra Linn

Suggested wine pairing : Chardonnay

Puligny-Montrachet, Cuvée de Réserve, Burgundy, France, 2017 £33.00

Fourme D'Ambert

Suggested wine pairing : Semillon

Chateau Roumier, Sauternes, France (100ml) £10.00

Please advise your waiter if you have any allergies.

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

Artist credit: Andrey Yanushkov, 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 £16.00

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

White Winter Margarita £16.00

Patron silver, Cointreau, Honey, Coconut milk, Fresh lime juice, Pomegranate, rosemary & lime garnish

Cheyne Eggnog £16.00

Belvedere Vodka, Gran Marnier, Lillet Rouge, Warninks, Double cream, Gomme syrup, Cinnamon stick, cinnamon rim & mint garnish

Blood Orange Margarita £16.00

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

Scarlett Martini £17.00

RH Chelsea Garden Gin, Amaretto, Cranberry, Lemon juice, Ginger ale. Topped with red currants. £2.00 per cocktail is donated to The Chelsea Pensioners at The Royal Hospital Chelsea

Sharing is Caring £32.00

For two persons: Buffalo Trace Bourbon, Pain d'epices Sweet vermouth, Fresh Apple juice. Finished with smoked wood chips.

DOG TREATS Organic, hand-made by Teddy Maximus £5.50



Pa-low-ma £9.50

The refreshing flavours of grapefruit and bitter lemon combine with Clean T to give a zesty spritz style 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.

— 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 —

Sticky toffee pudding
with clotted cream ice cream
£11.50

Pink lady Tart tatin with Calvados toffee sauce and clotted cream ice cream
£14.50

Hot chocolate mollineux 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

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

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