No. FIFTY
CHEYNE

LUNCHEON MENU

STARTERS

Green bean and artichoke salad with truffle vinaigrette, almonds and popped quinoa £10.50
Salmon tartare with avocado, ruby grapefruit, fennel and red apple salad £12.50
Beef carpaccio with parsley, asparagus, pickled hazelnuts and Berkswell cheese £15.00

MAINS, FROM THE GRILL

Garden Marrow £15.00

Sirloin 255g. £29.50

Fish of the Day £32.00

Rib Eye 255g. £35.50

Beef Fillet 220g. £42.50

Dover Sole 450g. £45.00

Sauces: Béarnaise, peppercorn or smoked bone marrow

TO SHARE

Fish of the day, with Vesuvio tomatoes with pea purée and grilled sweetcorn £70.00
Chateaubriand 400g. garnished with slow cooked Heritage tomatoes £85.00

SIDES
French fries £5.00
Chips with aged beef fat £6.00
Tomato and shallot salad with gremolata £6.00
Grilled Broccolini with garlic dressing £6.50

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DESSERTS
Classic Crème Brûlée £9.00
Peanut butter parfait with banana ice cream £10.00
Gariguette strawberry Eton mess and sorbet with lemon cream £10.00
Selection of fine cheeses with homemade chutney and crackers £12.50

CREAM TEA
Home-made scones, Cornish clotted cream and strawberry jam
accompanied by your choice of tea £11.50

No. FIFTY
CHEYNE

WEEKDAY SET LUNCH MENU
2 courses £28.50 or 3 courses £35.00

STARTERS

Chicken liver terrine with blackberry and wood sorrel
Salmon tartare with avocado, ruby grapefruit, red apple and fennel salad
Green bean and artichoke salad with truffle vinaigrette finished with almond and popped quinoa

MAINS

Grilled beef sirloin with crushed potatoes and smoked bone marrow sauce
Fillet of hake, peas and broad beans with a white wine and pink peppercorn sauce
Summer vegetables with pea purée and grilled sweetcorn

CHEESE
supp. £10.00

Selection of fine cheeses with homemade chutney and crackers

DESSERTS

Classic Crème Brûlée
Hot chocolate fondant with vanilla ice cream
Gariguette strawberry Eton mess and sorbet with lemon cream