

No. FIFTY
CHEYNE

Dain Smith
Head Chef

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STARTERS

Spring vegetable, Dorstone goats cheese and green bean salad with minted pea puree,
Isle of Wight asparagus and courgette with truffle vinaigrette and blood oranges (v)
£12.00

Citrus Cured sliced yellow fin tuna with white asparagus fondue,
blood orange, avocado with fennel and buttermilk sauce
£17.50

Orkney Scallop and crab raviolo with Oscietra caviar
aubergine and basil with seaweed and chive butter sauce
£21.00

Aged fillet steak tartar with Iain's bloody mary sauce,
truffle celeriac remoulade with globe artichoke and wasabi rocket
£16.00

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MAINS

Courgette flowers with homemade ricotta, asparagus and wild garlic
wild nettle fregola with olive tapenade and 36 month aged parmesan sauce
£26.00

Lincolnshire saddle of rabbit with pancetta, courgette and parmesan puree
confit Jersey Royal potatoes, peas and broad beans with spring herb consommé
£29.50

Honey and lavender glazed duck breast and pastilla with minted pea puree,
fricassee of spring vegetables and herb mousse wild morels,
popped buckwheat with lovage and wild garlic sauce
£36.00

Steamed wild brill and crab tortellini with champagne bubbles,
violet artichokes and artichoke puree, aubergine
basil and tomato fondue with lemon butter and chive sauce
£34.00

Herdwick lamb cutlets with English peas and pea puree, herb mousse wild morels,
green and white asparagus, broad bean and Jersey Royal potato crush
with wild garlic pesto and roasting juices
£85.00 (for two)

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THE GRILL

Land dishes are served with Marmite, roasted garlic and Guinness butter

Sea dishes are served with parsley and garlic with salted lemon dressing

Rib-eye of 45 day aged Belted Galloway 250g
£39.50

Fillet of 45 day aged Belted Galloway 225g
£46.00

Half a free-range Cumbrian chicken
£27.00

Cornish Dover sole 400g
£46.00

Line caught wild seabass 200g
£36.00

Grilled Argentinian Red prawns
3pc / £13.00 6pc / £26.00

Surf and Turf
Beef fillet and Argentinian red prawns, with cognac beef bisque sauce and butter
£58.50

Chateaubriand of 45 day aged Blue-grey 400g
£92.50 for two

Côte de Boeuf of 45 day aged Short Horn 600g
£92.50 for two

T-bone of 45 day aged Belted Galloway 700g
£80.00 for two

Please advise your waiter if you have any allergies
A discretionary 15% service charge will be added to your bill

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SUPPLEMENTS

Foie gras 50g £12.50

Oscietra Caviar 5g £12.50

SIDES

French fries with rosemary seasoning
£6.50

Baby gem lettuce and Heritage tomato salad with house vinaigrette
£5.50

Grilled broccolini with garlic and parsley dressing
£7.50

Extra chunky beef fat potato chips
£6.50

Padrón peppers with herb dressing
£6.50

Truffle creamed potatoes
£9.00

SAUCES

The first sauce is complimentary

Chimichurri
£2.00

Béarnaise
£3.00

Peppercorn
£3.00

Smoked bone marrow
£3.50

Lemon beurre blanc
£2.00

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PUDDINGS

Dark Chocolate fondant with morello and amaretto cherries,
clotted cream ice cream
£12.50

Leafy Sicilian orange tart
with cappuccino coffee ice cream and chocolate tuille
£11.00

Granny Smith apple and caramelised custard souffle
lemon thyme crumble with salted almond and honey ice cream
£14.50

Yorkshire Rhubarb and yoghurt pannacotta
with ginger and champagne jelly,
raspberry sorbet and vanilla shortbread
£11.50

Chef's selection of ice creams and sorbets
changing weekly, price per scoop
£3.75

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CHEESE

A hand-picked selection of fine cheeses
with crackers, pear chutney and fresh honeycomb

Three cheeses £14.00 Five cheeses £21.00

DORSTONE

Suggested wine pairing:

Pedro Ximenez 'El Candado', Valdespino, Anadlucia, Spain

£10.00

SAINT FELICIEN

Suggested wine pairing:

White Port, Sandeman, Douro, Portugal

£8.00

SAINT NECTAIRE

Suggested wine pairing:

1999 Vau Vintage Port, Sandeman, Douro, Portugal

£12.00

NAPOLEON

Suggested wine pairing:

10 year old Tawny Port, Offley, Douro, Portugal

£9.00

BLEU D'AUVERGNE

Suggested wine pairing:

2013, Tokaji Aszú 6 Puttonyos, Tokaji, Hungary

£16.00

LINCOLNSHIRE POACHER DOUBLE BARRELL

Suggested wine pairing:

2019, Chateau Romieu, Sauternes, France

£10.00