

No. FIFTY
CHEYNE

WEEKDAY SET LUNCH MENU

STARTERS

Wild garlic, watercress and nettle soup with courgette and parmesan cream
Cured mackerel with avocado, citrus yoghurt, broad beans and pickled cucumber
Spring leaf and quinoa salad, with apricots, sunflower seeds in a lemon dressing
Grilled Norfolk asparagus, ricotta and pickled hazelnuts

MAINS

Grilled rump of beef with potato terrine, creamed spinach and smoked bone marrow sauce
Crisp fillet of sea bream, peas and broad beans with a white wine sauce
Roasted cauliflower and couscous with almonds, capers and raisins

DESSERTS

Vanilla panna cotta, passion fruit, chocolate mousse and popping candy
Lemon posset, mango, with sour cherry granita
Sticky toffee pudding with clotted cream ice-cream

2 courses £28.50 or 3 courses £35.00

Please inform your waiter if you have any allergies

A discretionary 12.5% service charge will be added to your bill