

WEEKENDS AT
 No. FIFTY
CHEYNE
Saturdays

IAIN'S BLOODY GOOD MARY £12.50
 FLUTE of RUINART BRUT CHAMPAGNE £15.00

Starters

Heritage Tomato Salad
 caramelised nectarine with Buffalo Mozzarella,
 focaccia croutons and basil pesto with
 balsamic vinegar syrup and sweet pepper sorbet
 £12

Orkney Scallop Ceviche
 with pickled watermelon, avocado purée,
 chilled cucumber and mint dressing, citrus yoghurt and
 fresh dill apple
 £23

Argentinian Red Prawns
 with fennel and citrus salad
 and lemon dressing
 3 pcs £18 | 6 pcs £34

Chilled Courgette and Basil Soup
 with spinach, olive tapenade,
 whipped Ricotta and chickpea pancake
 £10

Fresh White Crab Fettuccine
 with bisque, Zebra zucchini,
 Amalfi lemon zest and Tuscan olive oil
 £17

Jain's Special Saturday Roasts from £25.00

Cumbrian Chicken
 with roast trimmings
 £25

Roasted Cauliflower Heritage
 with roast trimmings
 £25

45-Day Aged Beef Rump
 with roast trimmings
 £28

40-Day Aged Beef Sirloin
 with roast trimmings
 £39.5

Our classic Sunday Roasts are served with a Yorkshire pudding, glazed carrots, hispi cabbage, roast potatoes and sausage stuffing.
 Accompanied by homemade gravy, horseradish and bread sauce

Main Courses

Ratatouille Stuffed Courgette Flowers
 with herb Fregola, cashew nut pesto, white wine and
 Parmesan sauce with caramelised figs
 £25

40-Day Aged Dexter Beef Wellington
 with wild mushroom purée,
 crushed Jersey Royal potatoes and runner beans with
 smoked bone marrow sauce
 £95 to share

The Grill

**45-Day Aged
 Chateaubriand
 Blue-Grey 400g**
 £89 for two

**45-Day Aged
 Belted Galloway
 Rib-Eye 250g**
 £41

**45-Day Aged
 Côte De Boeuf
 Short Horn 600g**
 £79 for two

**45-Day Aged
 Belted Galloway
 Fillet 200g**
 £44

**Surf & Turf
 Beef Fillet
 and Argentinian Red Prawns**
 £58

**Line Caught
 Seabass Fillet
 200g**
 £34

**Cornish
 Dover sole
 350g**
 £42

Add roast trimmings to any grill dishes to create a roast - £9.50

SIDES

Smoked Bone Marrow £3
Padrón Peppers with Herb Dressing £6.5
Grilled Broccolini with Garlic and Parsley Dressing £8.5
Caponata with Fried Onion and Tuscan Olive Oil £6
Extra Chunky Beef Fat Potato Chips £6.5

Leek & Cauliflower Cheese with Milk Crumble £6
Seared Foie Gras £9.5
French Fries with Rosemary Seasoning £6.5
Parmesan Creamed Polenta with Roasted Wild Cepe £9.5
Lightly Creamed Spinach Leaves with Nutmeg £8.5
Baby Gem Lettuce and Datterino Tomato Salad £5.5

SAUCES

Chimichurri £2
Lemon & Chive Beurre Blanc £2

Béarnaise £3

Peppercorn £3
Smoked Bone Marrow £3.5

Puddings

Sticky Toffee Pudding
 with caramelised milk crumble
 and clotted cream ice cream
 £10

Pavlova of Kentish Strawberries
 with whipped rippled custard and basil
 sorbet, almond bricelet and jam
 £9.5

Dark Chocolate Parfait
 with hazelnut and praline,
 popcorn crunch and caramel chocolate sauce
 £11

**Alphonso Mango and Vanilla
 Cold Rice Pudding**
 with coconut, lemon curd
 and shaved white chocolate
 £9

A selection of hand picked cheeses, served with crackers, Orchid pear chutney, berry jams and fresh honey
 Three cheeses £14.00 - Five cheeses £19.00

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Saturday

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FLUTE of RUINART BRUT CHAMPAGNE £15.00

IAIN'S LIST

Real magic is the marriage of exceptional food and truly great wine.
With this in mind..... we are delighted to offer these for you to enjoy at
extraordinary value.

WHITE

2015, Marlborough Wild Sauvignon, Greywacke Archive Release, New Zealand £55
2022, Chablis 1er Cru `L'Essence des Climats`, Laroche, Burgundy, France £68
2022, Santenay Blanc 1er Cru `Les Gravières`, Domaine Borgeot, Burgundy, France £88

RED

2021, Salta Malbec, Bodega Colomé `Estate Series`, Argentina £55
2019, Brunello di Montalcino, Fossacolle, Tuscany, Italy £78
2018, Pavillon de Léoville Poyferré, Bordeaux, France £89

MAGNUM

2023, Chablis `Saint Martin`, Domaine Laroche, Burgundy, France £125
2019, `Vigneto Bucerchiale` Chianti Rufina Riserva, Tuscany, Italy £145

IAIN'S LIST BY THE GLASS

WHITE

2015, Marlborough Wild Sauvignon, Greywacke Archive Release, New Zealand £14
2022, Chablis 1er Cru `L'Essence des Climats`, Laroche, Burgundy, France £16
2022, Santenay Blanc 1er Cru `Les Gravières`, Domaine Borgeot, Burgundy, France £19

RED

2021, Salta Malbec, Bodega Colomé `Estate Series`, Argentina £15
2019, Brunello di Montalcino, Fossacolle, Tuscany, Italy £18
2018, Pavillon de Léoville Poyferré, Bordeaux, France £19

All our wines are served in 175ml and are available in 125ml by request

BEER BOTTLES

Noam Bavarian Lager, Berlin, Germany £6.5
Menabrea Lager, Piedmont, Italy £6.5
Le Château de Sassy Cider, Apple Brut, Normandy France £6
Timothy Taylor Bitter, Yorkshire, England £6.5

RUINART CHAMPAGNE

NV, Ruinart Brut
Champagne, France £68

NV, Ruinart Blanc de Blancs
Champagne, France £88

NV, Ruinart Rosé
Champagne, France £88

RUINART CHAMPAGNE BY THE GLASS

NV, Ruinart Brut
Champagne, France £15

NV, Ruinart Blanc de Blanc
Champagne, France £19

NV, Ruinart Rosé
Champagne, France £19

COCKTAILS

IAIN'S BLOODY GOOD MARY

Our home-cooked tomato purée and vodka
are blended with freshly grated horseradish,
Worcestershire sauce, our home-made spice mix
and a dash of red & green Tabasco
£12.50

IAIN'S VIRGIN GOOD MARY

Our home-cooked tomato purée
blended with freshly grated horseradish,
Worcestershire sauce, our home-made spice mix
and a dash of red & green Tabasco
£9.5

CHEYNE ROSE

Vodka, Rose Liqueur,
Lychee Juice, Lemon Juice,
Egg White & Bitter
£9.5

STRAWBERRIES and CREAM SOUR

Fresh Strawberries, Vodka, Elderflower Liqueur,
English Cream, Lime Juice
£9.5

GIN and CUCUMBER SPRITZ

Lavender Gin and Syrup,
Fresh Cucumber, Lemon Juice
£9.5

WATERMELON and MINT MARGARITA

Fresh Watermelon, Cointreau,
Tequila and Mint
£9.5