

# N<sub>O</sub>. FIFTY CHEYNE

## STARTERS

Maple roasted Delica pumpkin soup with fresh black truffle,  
mushroom brioche bun and herb pesto £12.00

Green bean and artichoke salad  
with truffle vinaigrette, popped quinoa,  
pickled cranberries and mandarin £10.50

Roast scallops with shallot purée, cèpe and bacon jam ragout  
with Champagne sauce £17.50

Yellowfin tuna tartare with avocado,  
horseradish and Jerusalem artichoke purée,  
wild mushroom and soy tea £15.50  
Pole & line caught, sourced by The Notting Hill Fish Shop

N O . F I F T Y  
C H E Y N E

MAINS

Roast Bronze turkey with redcurrant glazed cabbage, maple bacon,  
crushed Brussel sprouts with confit potato and sauternes sauce £28.50

Cornish hake with baby new potatoes,  
leafy kale, basil pesto and chive butter sauce £26.50

Braised ox cheek and fillet of beef with blackcurrant Roscoff onion,  
sand carrots and truffle creamed potatoes £34.00

Roasted cauliflower with Brussel sprout tops and pearl barley risotto,  
foraged mushrooms with nuts and grains £23.00 v/vg

Please advise your waiter if you have any allergies

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

An optional charge of £2 per guest will be added to your bill to support our diligent Covid19 measures

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## THE GRILL

All our steaks are served with Marmite'n'Guinness butter and Padrón peppers

Sirloin 250g £29.50  
Rib-eye 250g £35.50  
Half a free-range chicken £23.00  
Fillet 225g £42.50  
Dover sole 350g £42.50  
Fish of the day 200g £32.00

Chateaubriand 400g £85.00 (to share)  
Côte de Boeuf 700g £90.00 (to share)

## SAUCES & SUPPLIMENTS

Chimichurri, Béarnaise, peppercorn, smoked bone marrow *£gratis*  
Foie gras 50g £12.00 // Black Perigord truffle £15.00

## SIDE DISHES

French fries with rosemary seasoning £5.50  
Baby gem lettuce and Heritage tomato salad with Cheyne vinaigrette £5.00  
Grilled broccolini with garlic dressing £7.00  
Braised red cabbage with apple and cinnamon £5.50  
Extra chunky beef fat potato chips £5.50  
Padrón peppers with herb dressing £6.00  
Truffle creamed potatoes £9.00

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## DESSERTS

Mandarin and cranberry Eton mess with sherry,  
redcurrant jam and Christmas cake crumble £10.50

Warm cinnamon and apple tarte tatin,  
clotted cream ice-cream, fresh grated nutmeg and salted caramel £11.50

Hot chocolate fondant with hazelnut praline  
milk crumble and vanilla ice-cream £11.50

Selection of our fine cheeses with home-made crackers and chutney  
Three cheeses £14.00      Five cheeses £22.00

## AFTER-DINNER TIPPLES

### STICKIES 100ml

2014, Château Simon, Sauternes, Bordeaux, France £10.00

NV, Qt Pacheca Tawny, Douro, Portugal £12.00

NV, Royal Oporto, Extra Dry White, Portugal £9.50

2015, Quinta Gaviotas Vintage Port, Douro, Portugal £16.00

### BRANDY

Berneroy VSOP 40% £12.00

Didier Lemorton 10 y/o, Calvados, France, 40% £16.50

Maxime Trijol Grande Champagne, 40% £32.00

Dupont, Pays d'Auge 17yrs 42% £30.00

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## **Bleu d'Auvergne**

Set in a wooden mold, matured for 3 months in a cool, humid cellar.

This fine bleu has a strong, but not over-powering perfume.

With a firm and slightly taut texture,  
it's flavour is pronounced without excessive salinity.

*France, Auvergne. Cow's milk, Unpasteurised*

## **Brie de Meaux**

From a Protected Designation of Origin,  
maturing for nearly 2 months until covered with red speckled, white mould.

Lightly creamy, supple and smooth without being runny.

With a pronounced and fruity flavour  
with a suggestion of nuts and an earthy perfume.

*France, Île de France. Cow's milk, Unpasteurised*

## **Brillat Savarin Affiné**

Shaped like a small drum and is coated in a light 'snow' mould,  
the swift ripening process lasts for nearly 2 weeks in a dry cellar.

The flavour is light and delicate, a slight sourness perfectly balances the richness.

The texture is soft with a rich creaminess  
stemming from the additional cream.

*France, Bourgogne. Cow's milk, Pasteurised*

## **Comté Androuet**

The Winter Comté is pale in colour, with nutty, earthy and roasted flavours.  
The Summer cheese is darker and more golden, with a floral and fruity palate.

Both of these have the common characteristics  
of salinity and sweetness with a mild acidity.

*France, Franche. Cow's milk, Unpasteurised*

## **Sinodun Hill**

Ripened goats' cheese pyramid, made using the traditional slow methods.

Curds are hand-ladled into moulds and allowed to drain naturally.

Racked for up to 21 days to develop their subtle 'farminess'  
and distinctive smooth, creamy texture.

Combined with a citric note, a distinctive nuttiness plus aromas of fresh hay.

*England, Oxfordshire. Goat's milk, Unpasteurised*

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