

No. FIFTY
CHEYNE

New Year's Day Brunch

SHARING COCKTAILS PITCHERS

Cheyne Bellini
Passionfruit, Chambord topped with
Della Vite prosecco
£56.00

Aperol Spritz
Citrus fruit slices, Aperol, soda and
Della Vite prosecco
£56.00

Fifty's Mimosa
Orange Juice, Cointreau
topped with Della Vite prosecco
£60.00

BOTTLES

CHAMPAGNE ROSÉ

Ruinart Rosé £160
Laurent-Perrier Rosé £165
Perrier-Jouët Blason Rosé £195

CHAMPAGNE BRUT

Thiénot Brut £78.00
Louis Roederer Brut Premier £130.00
Perrier-Jouët Belle Epoque £385.00

ROSÉ WINE

Pacheca (Douro, Portugal) £35.00
Whispering Angel (Provence, France) £55.00

PROSECCO

Della Vite, Prosecco Superiore D.O.C.G.
Valdobbiadene, Italy £50.00

COCKTAILS

Lemongrass & Blueberry Hot Chocolate £8.50

Limoncello, lemongrass, almond flakes,
Callebaut ground dark chocolate,
Green & Black's Organic white chocolate,
freeze dried blueberries
Available alcohol-free £4.50

Craggy Island Irish Coffee £15.00

23k Gold leaf, Xonnemara Malt Whiskey,
Brazilian Yellow Bourbon beans coffee,
Cointreau whipped cream

Merry Mulled Cider £8.50

Maison Sassy Normandy Cidre, port wine,
fresh ginger, vanilla pods,
seasonal spices, sliced citrus fruits

Chocolate and orange overnight oats
raspberries and candied almonds
with marinated chia seeds
£8.50

Organic scrambled eggs
with Perigord black truffle
on toasted bread
£20.00

Crushed avocado
with poached eggs
on toasted sourdough
£12.00

Hot cranberry buttermilk pancakes
with whipped cream, milk crumble and
maple butterscotch sauce
£14.50

Eggs Royale

toasted muffins with hollandaise
£15.50

Ibérico Eggs Benedict

toasted muffins with hollandaise
£16.50

Eggs Florentine

toasted muffins with hollandaise
£14.50

Favourites

Wild mushroom and ham hock soup
with cauliflower cheese, mushroom brioche bun,
and truffle Chantilly with herb pesto
£12.00

Roasted cauliflower
with wild mushroom and pearl barley risotto
foraged mushrooms with nuts and grains
£23.00

Shaved Ibérico ham
Tuscan olive oil dressing,
with toasted sourdough
£14.50

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

Hand carved Scottish smoked salmon
accompanied by egg white, egg yolk, avocado,
capers, shallots, citrus yoghurt and rye bread
£24.50

Beef carpaccio

with globe artichoke, red chicory, herb pesto,
aged Parmesan and wild mushrooms
£18.50

Specials

Glazed lobster Thermidor
with gruyere cheese, french fries
and baby leaf cress salad
£mp.

Honey roast ham
poached Heritage egg with
Christmas day bubble and squeak
£24.00

Roast turkey
reducrrant glazed cabbage
crushed brussel sprouts and maple bacon
with confit potato and sauternes sauce
£28.50

Trio of native oysters
red wine shallot vinegar,
lemon crème fraiche and sourdough
£10.50

Crispy spiced chicken on a buttermilk waffle
yoghurt and tomato dressing
with rose harissa and maple syrup
£24.50

The grill

INDIVIDUAL GRILL DISHES

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|---------------------------|--------------------------|---------------------------|-----------------------------------|------------------------------|----------------------------------------|---------------------------------|---------------------------------|
| Rib-eye 250g £35.50 | Filler 225g £42.50 | Sirloin 250g £29.50 | Fish of the day 200g £32.00 | Dover sole 350g £42.50 | Free-range chicken (half) £23.00 | Chateaubriand 400g £85.00 | Côte de boeuf 700g £90.00 |
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SIDES & SUPPLEMENTS

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|--------------------------------------------------------------------------|---------------------------------------------------|--------------------------------------------|
| Baby gem lettuce and Heritage tomato salad with Cheyne vinaigrette £5.00 | Black Perigord truffle £12.00 | Smoked salmon £7.00 |
| Foie gras 50g £12.00 | Braised red cabbage with apple and cinnamon £5.50 | French fries with rosemary seasoning £5.50 |
| Crispy maple bacon £3.50 | Extra chunky beef fat chips £5.50 | Broccolini with garlic dressing £6.50 |
| Half Hass avocado, sliced £2.50 | | |
| Padron peppers with herb dressing £6.00 | | |
| Heritage egg, of your choice £2.50 | | |

SHARING GRILL DISHES

COMPLIMENTARY SAUCES

Chimichurri
Béarnaise
Peppercorn
Smoked
bone marrow
Lemon & chive butter

ORGANIC FRUIT JUICES

Bergeron apricot nectar
£4.50

Passe-Crassane pear juice
£5.00

Rouge vineyard peach nectar
£5.50

Merlot red grape juice
£6.00

BLOODY MARY

Wyborowa Vodka
lemon, horseradish and spices
£13.00

BLOODY MARIA

Tapatio Reposado Tequila
lemon, horseradish and spices
£14.00

BLOODY MESZ

Del Maguey Vida Mezcal
lemon, horseradish and spices
£15.00

SPECIAL TEAS

Fresh Mint with Rose Water
Lemon Verbena & Green Tea Twist
MILK OPTIONS: Oat, Almond, Soya,
Full Fat/Semi Skimmed Cow's Milk

DESSERTS

Warm apple tarte tatin
with clotted cream ice-cream and salted caramel
£11.50

Mandarin and cranberry Eton mess
with sherry, reducrant jam
and caramelised almonds
£10.50

Hot chocolate fondant with hazelnut praline
milk crumble and vanilla ice-cream
£11.50
Sticky toffee pudding with clotted cream ice-cream
£10.50

Our selection of fine cheeses
homemade crackers and cranberry chutney
Three cheeses £14.00 Five cheeses £22.00

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