

No. FIFTY

CHEYNE

*Spring  
2020*

# No. FIFTY CHEYNE

## 2021 at No. Fifty Cheyne

Whist we may not know quite when we will be allowed to host you nor what parameters we may be governed by, with a wish on a star, if you are looking for an intimate family dinner or a larger celebratory table with friends or colleagues, look no further.

Far more than simply a restaurant, No. Fifty Cheyne boasts an array of private & semi-private dining spaces

No. Fifty Cheyne's seasonal À La Carte menu and set menus by Head Chef, Iain Smith feature the finest ingredients, which were possible, are sourced in the UK.

*"an evening at No Fifty Cheyne is something truly special"*  
**TATLER**



# No. FIFTY CHEYNE



## The Vineyard

Our semi-private area just off the Dining Room.

Perfect for business meetings or family celebrations.'

The Vineyard sits up to 32 guests, over two parallel tables, one table of up to 18 and the other up to 14 guests.

These tables can be booked separately.

*"[No. Fifty Cheyne is] vogue for all things celebratory and convivial ... It is excellent"*

**The Telegraph**



# No. FIFTY CHEYNE



The Drawing Room  
A completely private space  
overlooking River Thames  
and on to Albert Bridge.

Idyllic for larger celebrations,  
picturesque weddings  
and product launches.

Seating 24 guests on one table  
or 30 guests along two long tables

The Drawing Room can welcome  
up to 55 guests for  
a standing reception.

# No. FIFTY CHYENE



The Dining Room  
Available only as an Exclusive Venue Hire.

Experience our famous open grill and mixologists crafting your every drink.

Seating up to 50 guests, perfect for larger whilst still intimate occasions.

The adjacent Vineyard can increase this to 75 seated guests or serve as a haven for a welcome drinks' reception.

The whole venue can accommodate up to 150 guests for standing reception and 90 total seated.



# No. FIFTY CHYENE

The Ruby Bar

Our little crimson sanctuary, available only as an Exclusive Hire.

Sharing the first floor with the Drawing Room, and welcoming approximately 15 guests.



## SAMPLE COCKTAIL MENU

The Scottish Connection  
our take an Espresso Martini with bourbon and a hint of mint.

Strawberry & Cranberry Kir Royal

Our Orangina  
an hint of home-made marmalade makes a classic whiskey sour a extra special

French 50  
Prosecco and agave syrup lift this classic sparkling French 75 cocktail

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## EVENTS WINE LIST

### CHAMPAGNE

NV, Louis Roederer, Brut Premier, Champagne, France	£130
NV, Ruinart Blanc de Blancs, Champagne, France	£170
NV, Louis Roederer, Brut Premier, Champagne, France	£170
NV, Perrier-Jouët Blason Brut Rosé, Champagne, France	£195
2011, Perrier-Jouët Belle Epoque, Champagne, France	£385
2008 / 2007, Louis Roederer Cristal Brut, Champagne, France	(Magnum £850) £495

### WHITE

2019, Gavi di Gavi, Terre Antiche, Piedmont, Italy	£39
2018, Rias Baixas Albariño, Martin Códax, Galicia, Spain	£45
2018, Mâcon 'La Roche Vineuse', Château de la Greffière, Burgundy	£48
2019, Vermentino di Sardegna, Antonella Corda, Sardinia, Italy	£55
2018, Jurançon Sec, 'Chant des Vignes' Domaine Cauhapé, Jurançon	£58
2018, Catena Chardonnay, Mendoza, Argentina	£65
2018, Soave Classico 'Calvarino', Pieropan, Veneto, Italy	£68
2019, Sancerre Les Caillottes, JM Roger, Loire	£69
2018, Chablis 1er Cru Vaillons, Domaine du Chardonnay, Burgundy	£77
2018, Meursault Les Vireuils, Dupont-Fahn, Burgundy	£94
2016, Pouilly-Fuissé, Secret Minéral, Denis Jeandieu, Fuissé, France	£140
2016, Chassagne Montrachet 1er Cru Caillerets, Jean-Marc Pillot, Burgundy, France	£190

### ROSÉ

2018, Château Val Joanis Tradition Rosé, Luberon, France	£38
2018, Whispering Angel, Côtes de Provence Rosé, France	£55

### RED

2018, Chianti Rufina, Selvapiana, Tuscany, Italy	£52
2015, 'Colección', Familia Castaño, Murcia, Spain	£54
2017, Syrah Réserve Les Griottes, Château Val Joanis, Rhône-Valley	£65
2018, Château Macquin Saint-Georges, Saint-Émilion, Bordeaux	£68
2018, 'Hilltops' Clonakilla ACT, Shiraz, Australia	£69
2016, Montebaco La Finca, Ribera Del Duero, Spain	£77
2017, Merucery Vieilles Vignes, Château de Santenay, Burgundy	£80
2016, Barolo Riva del Brivio, Paolo Conterno, Piedmont, Italy	£86
2013, Pinot Noir, Bachelder, Willamette Valley, Oregon, U.S.A	£96
2016, Amarone della Valpolicella Classico, Allegrini, Veneto, Italy	£160
2011, Château Gloria, Domaine & Martin, Saint-Julien	£160
1996, Chateau Potensac, Cru Borgeois, Médoc	£190

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

No. FIFTY  
**CHEYNE**

**STARTERS**

Chilled asparagus dressed with saffron cream and pickled hazelnuts (v)

Warm salad of chicken with sweetcorn, girolles, almonds and Caesar dressing

Carpaccio of cured tuna with beetroot yoghurt and pickled cucumber

**MAINS**

Piquillo pepper and sultana couscous with courgettes, aubergine, and San Marzano tomatoes (v)

Pan fried hake with white wine and onion sauce, peas, broad beans and pickled pink peppercorns

Roasted lamb rump and shoulder with goat's curd, baby carrot and herb infused broth

**THE GRILL**

Grilled 250g sirloin with extra chunky beef fat potato chips and peppercorn or Béarnaise sauce

**CHEESE SUPPLEMENT**

Three of our selection of fine cheeses with homemade crackers and chutney

£14 for 3 pieces

£21 for 5 pieces

**PUDDINGS**

Salted caramelised milk tart with yoghurt ice-cream and berry compote

Chocolate crèmeux with whiskey cream and coffee beans

Crème caramel with rum and grapefruit compote

**SAMPLE MENU**

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**STARTERS**

Green bean and artichoke salad with truffle dressing, crushed almonds and popped quinoa (v)

Carpaccio of cured halibut with beetroot yoghurt, pickled cucumber and fennel salad

Roasted scallop with squid ink black rice, pickled celery, grapefruit and Champagne sauce

**MAINS**

Piquillo pepper and sultana couscous with courgettes, aubergine and San Marzano tomatoes (v)

Pan fried John Dory with artichoke and potato boulangère, samphire and cockle sauce

Roasted lamb rump and shoulder with goat's curd, baby carrots and herb infused broth

**THE GRILL**

Grilled 250g Rib-eye with extra chunky beef fat potato chips with peppercorn or bearnaise sauce

**CHEESE SUPPLEMENT**

Three of our selection of fine cheeses with homemade crackers and chutney

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Salted caramelised milk tart with yoghurt ice-cream and berry compote

Crème caramel with rum and grapefruit compote

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**STARTERS**

Salt baked beetroot with quinoa, blackcurrant yoghurt and cashew nut milk (v)

Roasted scallop with pea and broad-bean risotto  
pickled celery, grapefruit with Champagne sauce

Lightly smoked salmon fillet with potato and chive salad, crispy shallots and herb cream

Aged beef carpaccio with globe artichoke, herb pesto  
pickled shimeji mushrooms, hazelnuts and aged parmesan

**MAINS**

Jerusalem artichoke pearl barley risotto with sherry glazed prunes nuts and grains (v)

Pan fried monkfish with piquillo peppers and caramelised onion ragout  
confit fennel and baby aubergines crisp with saffron aioli

Roasted free range chicken or aged sirloin of beef with wild mushrooms  
Hasselback potatoes and bone marrow sauce

**CHEESE SUPPLEMENT**

Three of our selection of fine cheeses with homemade crackers and chutney

£14 for 3 pieces

£21 for 5 pieces

**PUDDINGS**

Raspberry and apple trifle with custard, Champagne jelly and crystallised almonds

Chocolate Eton mess with salted caramel  
with 'hundreds and thousands' honeycomb and popping candy

Fresh fruit salad with seasonal berry compote and Cointreau jelly

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**PRE STARTER**

Salt baked beetroot and celeriac with truffled cashew-nut milk and goat's cheese

**STARTER**

Bluefin tuna tartar with British peas, soy and salted plum shallot dressing  
with toasted brioche and caviar

**FISH COURSE**

Hand dived Orkney scallop and Dorset crab lasagne with shellfish bisque and Champagne sauce

**MEAT COURSE**

45-day aged beef fillet with roasted cèpes, snails and parsley creamed potato  
with smoked bone marrow sauce

**PRE PUDDING**

Lemon granita with yoghurt and berry doughnut

**PUDDING**

Raspberry and apple trifle with custard, Champagne jelly and crystallised almonds

**PETIT FOURS**

Zested citrus madeleines with vanilla cream and salted chocolate truffles

**CHEESE SUPPLEMENT**

Three of our selection of fine cheeses with homemade crackers and chutney

£14 for 3 pieces

£21 for 5 pieces

**SAMPLE MENU**

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**GRAZING MENU**

**CANAPÉS**

*Select 4 canapés £18.00 per person*

*Select 6 canapés £27.00 per person*

*Select 8 canapés £34.00 per person*

**VEGETARIAN**

Green beans with globe artichoke and truffle dressing

Wild mushroom arancini with watercress

Caramelised cauliflower cheese gougers

**MEAT**

Beef carpaccio, parsley pesto and shimeji mushroom

Glazed ox cheek and olive oil creamed potato

Chicken and tarragon mayonnaise tartlets with salted lemon

**FISH**

Red prawns with lemon aioli

Seared scallop with English pea puree and fennel

Salmon tartar with citrus crème fraîche and avocado

**BOWL FOOD**

*Vegetarian £10.00 / Meat £12.00 / Fish £12.00 per item*

Salt and pepper squid with spring onions and lemon aioli

Cumbrian steak with herb pesto and olive oil creamed potato

Wild mushroom risotto with nut crumble (Supplement Truffle £2.00)

**SWEET**

*Select 3 canapés £14.00 per person*

Salted caramel chocolate tart

Lemon meringue tart

Madeleines with vanilla Chantilly

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# No. FIFTY CHYENE

Arranged upon Request

- Bespoke cakes for any occasions from our Pastry Chef
- Hand-written menus and place cards
- Live music or DJ's when hiring No. Fifty Cheyne exclusively
- Food and beverage tastings
- Photographer / Videographer
- Late licence application
- Preferential rates from our preferred florists: Wildabout with a complimentary meeting with their Creative Director

We look forward to making  
a magical occasion with you.



For any event enquiries please contact our Reservations & Events Manager: Tereza Vlckova  
[events@fiftycheyne.com](mailto:events@fiftycheyne.com) +44 207 376 8787 [www.FiftyCheyne.com](http://www.FiftyCheyne.com)

**No. FIFTY CHEYNE**  
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