

No. FIFTY  
CHEYNE

*Dain Smith*  
Head Chef

# NO. FIFTY CHEYNE

## STARTERS

Twice baked Montgomery cheddar cheese soufflé with leek fondue,  
pear chutney, parmesan crisp and wild spinach sauce  
£16.00

Roasted Isle of Skye scallop, brussel sprouts and wild cèpe purée  
with confit potato and Périgord truffle sauce  
£23.00

Pumpkin, pear and golden beetroot salad with citrus and pickled raisin quinoa,  
cashew nut cream with caramelised mandarin and beetroot caramel  
£12.50

Roasted ballotine of quail with Delicia pumpkin purée,  
nut and redcurrant ragout with maple bacon, glazed date and pomegranate molasses  
£19.50

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## MAINS

Wild cèpe risotto with wilted Swiss chard, smoked thyme butter,  
Ironbark pumpkin with melted Baron Bigod cheese  
£34.00

Wild halibut with roasted Delica pumpkin in maple syrup,  
hand-picked crab and crème fraîche with melted onion and sage,  
white Chardonnay sauce  
£42.00

Roast Norfolk turkey with glazed redcurrant cabbage,  
potato fondant with brussel sprout and maple bacon ragout,  
whiskey glazed dates and cranberry sauce  
£38.00

Venison loin and pastilla of slow cooked shoulder with fig jam,  
truffle and artichoke boulangère with wild cèpe purée,  
Alsace bacon and chanterelle mushrooms  
£45.00

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## SUPPLEMENTS

Foie gras 50g £12.50

Black Périgord truffle 5g £15.00

## SIDES

French fries with rosemary seasoning  
£6.50

Baby gem lettuce and Heritage tomato salad with house vinaigrette  
£5.50

Grilled broccolini with garlic and parsley dressing  
£8.50

Extra chunky beef fat potato chips  
£6.50

Padrón peppers with herb dressing  
£6.50

Truffle creamed potatoes  
£9.00

## SAUCES

Chimichurri  
£2.00

Béarnaise  
£3.00

Peppercorn  
£3.00

Smoked bone marrow  
£3.50

Lemon beurre blanc  
£2.00

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

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## THE GRILL

Land dishes are served with Marmite, roasted garlic and Guinness butter  
Sea dishes are served with parsley and garlic with salted lemon dressing

Rib-eye of 45 day aged Belted Galloway 250g  
£42.00

Fillet of 45 day aged Belted Galloway 225g  
£48.00

Cornish Dover sole 400g  
£48.00

Line caught wild seabass 200g  
£38.00

Grilled Argentinian red prawns  
3pc / £15.00    6pc / £29.00

Surf and Turf  
Beef fillet and Argentinian red prawns, with cognac beef bisque sauce and butter  
£58.50

Châteaubriand of 45 day aged Blue-grey 400g  
£95 for two

Côte de Boeuf of 45 day aged Short Horn 600g  
£92.50 for two

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## PUDDINGS

64% Manjari chocolate and heather honey ganache with coffee and hazelnut brownie,  
caramelised popcorn ice cream and salted milk chocolate sauce

£14.00

Maple roasted pumpkin soufflé with gingerbread crumble,  
cinnamon spiced ice cream and toffee sauce

£14.50

Hot Christmas pudding with mince pie ice cream,  
white chocolate and brandy sauce

£12.50

Pink lady apple Tarte Tatin  
with clotted cream ice cream and caramel sauce

£15.00

Chef's selection of ice creams and sorbets  
changing weekly, price per scoop

£3.75

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## CHEESE

Hand-picked fine cheeses, served with crackers,  
Orchid pear chutney and mustard candied fruits, jams and fresh honeycomb

Three cheeses £14.00      Five cheeses £21.00

### GOLDEN CROSS

*Suggested wine pairing:*

Sauvignon Blanc : Sancerre Les Caillottes, JM Roger, Loire valley, France, 2020  
£17.00

### GOUDA BOERENKAAS 2 YEAR

*Suggested wine pairing:*

Pinot noir : Deloach, Russian River Valley, California, USA, 2019  
£23.00

### CORRA LINN

*Suggested wine pairing:*

Chardonnay : Puligny Montrachet, Carabello-Baum, Burgundy, France, 2017  
£33.00

### CAMEMBERT DE NORMANDIE

*Suggested wine pairing:*

Cabernet Sauvignon : Château Moulin de la Rose, Saint Julien, Bordeaux, France, 2017  
£28.00

### MUNSTER

*Suggested wine pairing:*

Tempranillo : Rioja, Orben, Spain, 2019  
£15.00

### FOURME D'AMBERT

*Suggested wine pairing:*

Sémillon : Château Roumieu, Sauternes, France (100ml)  
£10.00