

NO. FIFTY CHEYNE

Burns Night

STARTERS

Haggis
with cackbean slow cooked egg, Swede puree
and baked potato sauce with confit lamb belly
£19.50

Périgord truffle and Keen's cheddar cheese soufflé
with leek fondue and crispy potato
£17.50

Roasted Isle of Skye Scallop
with squid ink black rice, pickled celery and fresh
grapefruit, champagne sauce
£23.00

Globe artichoke soup
with confit baby potatoes, sour cream, and chives
with Schrenckii caviar
£16.50

MAINS

HERITAGE ROASTED CAULIFLOWER AND LEEKS

with pickled raisin and red pepper cous cous
with pomegranate and Romanesco
£32.00

VENISON LOIN AND FOIE GRAS

with glazed cos lettuce, creamed parmesan polenta, violet arti-
choke and spiked green peppercorn sauce
£49.00



ROAST TRANCHE OF WILD TURBOT

with parsley creamed potato, port glazed salsify and braised oxtail
with razor clam and Montrachet white wine sauce
£55.00

HERDWICK LAMB RUMP AND SHANK

with herb pesto, celeriac purée and caviar lentils
with swede and Tokyo turnips
£45.00

GRILL

45 day aged
Belted Galloway
Rib-eye 250g
£42.50

45 day aged
Belted Galloway
Filet 200g
£48.00

Surf & Turf
Argentinian red prawns
& aged beef fillet
with cognac beef bisque sauce
£58.50

Line caught
wild Seabass
200g
£38.00

Cornish
Dover sole
350g
£48.00

SIDES

SUPPLEMENTS

Foie gras 50g
£12.50
Perigord truffle 5g
£15.00

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

FINE CHEESE

Hand-picked fine cheeses, served with crackers, Orchid pear chutney and mustard candied fruits, jams and fresh honeycomb
Any selection: Three cheeses £14.00 Five cheeses £21.00

Golden Cross
Suggested pairing : Sauvignon Blanc
Sancerre Les Caillottes, JM Roger, Loire valley , France, 2020
£17.00

Camembert de Normandie
Suggested wine pairing : Cabernet Sauvignon
Chateau Moulin de la Rose, Saint Julien, Bordeaux, France, 2017
£28.00

Gouda Boerenkaas 2 Year
Suggested wine pairing : Pinot noir
DeLoach, Russian River Valley, California, USA, 2019
£23.00

Munster
Suggested wine pairing : Tempranillo
Rioja, Orben, Spain, 2019
£15.00

Corra Linn
Suggested wine pairing : Chardonnay
Puligny Montrachet, Carabelle-Baun, Burgundy, France, 2017
£33.00

Fourme D'Ambert
Suggested wine pairing : Semillon
Chateau Roumieu, Sauternes, France (100ml)
£10.00

Please advise your waiter if you have any allergies.

A discretionary 15% service charge will be added to your bill.

Artist credit: Andrey Yanushkov, Kyiv, Ukraine

No. FIFTY CHEYNE

CHOICE OF WHISKEY

2007 BERRY BROS. & RUDD SPEYSIDE
Cask No. 9956, Single Malt
Scotch Whisky
£25.00

2010 BERRY BROS. & RUDD CAOL ILA
Small Batch #2, Islay, Single Malt
Scotch Whisky
£20.00

2010 BERRY BROS. & RUDD MANNOCHMORE
Cask No. 3366/7/8, Single Malt
Scotch Whisky, Speyside
£20.00

COCKTAILS

Burns Night Old Fashioned £16.00
Berry Bros. Sherry cask whisky, orange bitter,
brown sugar, orange peel garnish

Cherry Whisky Sour £16.00
Berry Bros. Sherry cask whisky, lemon juice,
maraschino cherry, sweet-sour foam

Italicus Negroni £16.00
N3 Gin, Italicus liquor, Dolin dry
vermouth, lemon bitters

BOTTLES

CHAMPAGNE
Lenoble Blanc de Blanc Grand Cru £96

CHAMPAGNE ROSÉ
Lenoble Rosé £130

ROSÉ WINE
Château Val Joannis Tradition, Lubéron £47
Ultimate Provencé AOP Côtes de Provence £61

PROSECCO
Della Vite, Prosecco Superiore £65
D.O.C.G. Valdobbiadene, Italy

CIDER
Le Château de Sassy, Normandy, France
Apple 'Brut', Pear or Rosé Apple - 250ml £6.50

DOG TREATS

Organic, hand-made by Teddy Maximus £4.00



Pa-low-ma £9.50

The refreshing flavours of grapefruit and bitter lemon
combine with Clean T to give a zesty spritz style serve.

Clean Cobbler £9.50

A bright, fresh serve filled with the clean flavours of
cucumber, elderflower and mint, uplifted by Clean G.

Clean Coconut Margarita £9.50

What's not to love?! We've added the tropical notes of
coconut to the vibrant lime & orange citrus flavours of a
classic margarita, but starring Clean T.

TEAS & COFFEES

Espresso £3.50 - Americano £4.50
Cappuccino £4.75 - Flat White £4.75
Latte £4.75 - Macchiato £4.50
Teas, all £4.50

PUDDINGS

Hot chocolate molineaux with a pistachio soft centre,
milk crumble and ice cream £14.50

Lemon posset with blueberry compote and warm vanil-
la beignets £11.50

Pink Lady tart tatin with Calvados toffee sauce and
clotted cream ice cream £14.50

Aberfeldy whiskey rice pudding with raspberry jam
and shortbread crumble £14.50

Chef's selection of ice creams and sorbets
Changing weekly
Price per scoop
£3.75

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

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