

NO. FIFTY CHEYNE

Starters

Wild mushroom & black truffle arancini
with crème fraîche and herb pesto
£9.00

Padrón peppers
with herb dressing
£8.50

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

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

Argentinian red prawns
with fennel and apple salad,
lemon aioli
3pc £15 6pc £29

Sunday Roasts

ROASTED
CAULIFLOWER
£28.50

CUMBRIAN
CHICKEN
£33.00

ROAST RIB OF BELTED
GALLOWAY BEEF
with smoked bone marrow
£46.00

BEEF SIRLOIN
36 DAY AGED
£36.00

To Share
CHATEAUBRIAND
£96.50

Both our classic Sunday Roasts and our Limited Editions are served with a Yorkshire pudding, glazed carrots, hispi cabbage, roast potatoes and sausage stuffing. Accompanied by homemade gravy, horseradish and bread sauce.

To Share
CÔTE DE BOEUF
£96.50

Surf & Turf Argentinian red prawns & aged beef fillet with cognac beef bisque sauce £65.00

LIMITED EDITION SPECIALS

The Grill

45 day aged
Belted Galloway
Rib-eye 250g
£39.50

45 day aged
Belted Galloway
Filler 200g
£46.00

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

SUPPLEMENTS

Baerii Caviar 5g
£15.00

Foie gras 50g
£12.50

SIDES

Extra trimmings £9.50

Smoked bone marrow £5

Cauliflower & leek cheese with milk crumble £6.00

Grilled broccolini with garlic and parsley dressing £8.50

French fries with rosemary seasoning £6.50

Beef fat roasted potatoes £6.50

Padrón peppers with herb dressing £6.50

Baby gem lettuce & Heritage tomato salad with vinaigrette £5.50

SAUCES

Chimichurri £2.00

Lemon & chive beurre blanc £2.00

Béarnaise £3.00

Peppercorn £3.00

Smoked bone marrow £3.50

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

Sauvigne Les Collines, 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

Raja, 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 Rauvonn, 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

— IAIN'S BLOODY GOOD MARY —

Our home-cooked tomato purée and Belvedere vodka are blended with freshly grated horseradish, Worcestershire sauce, our home-made spice mix and a dash of red & green Tabasco
£16.50

— BOTTLES —

CHAMPAGNE

Lenoble Blanc de Blanc Grand Cru £96

CHAMPAGNE ROSÉ

Lenoble Rosé £130

ROSÉ WINE

Château Val Joanis Tradition, Lubéron £47
Ultimate Provence 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

— COCKTAILS —

Bee Balm £16.00

Limoncello, Beesou Bitter Honey Apertif, fresh lemon, organic agave, fresh basil with prosecco foam

White Winter Margarita £16.00

Patron silver, Cointreau, Honey, Coconut milk, Fresh lime juice, Pomegranate, rosemary & lime garnish

Cheyne Eggnog £16.00

Belvedere Vodka, Gran Marnier, Lillet Rouge, Warninks, Double cream, Gomme syrup, Cinnamon stick, cinnamon rim & mint garnish

Blood Orange Margarita £16.00

Home made blood orange & vanilla syrup, Patron Silver tequila, Cointreau & citrus juices

Scarlett Martini £17.00

RH Chelsea Garden Gin, Amaretto, Cranberry, Lemon juice, Ginger ale. Topped with red currants. £2.00 per cocktail is donated to The Chelsea Pensioners at The Royal Hospital Chelsea

Sharing is Caring £32.00

For two persons: Buffalo Trace Bourbon, Pain d'epices.

— 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 —

Sticky toffee pudding
with clotted cream ice cream
£11.50

Pink lady apple Tart tatin with clotted cream ice cream
and caramel sauce
£15.00

64% manjari chocolate and heather honey ganache
with coffee and hazelnut brownie, caramelised popcorn
ice cream and salted milk chocolate sauce
£14.00

Crème caramel and date puree with blistered raisins,
sauternes jelly and hazelnut tuille
£12.50

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