

WEEKENDS AT  
No. FIFTY  
CHEYNE  
*Saturdays*

**Lancashire bomber cheese soufflé**

Lyonnais onions and truffle sauce  
with Port glazed pears  
£15.00

**Warm smoked salmon**

with crème fraîche, confit baby potato salad and  
quince purée with pickled cranberries and dill jellies  
£16.50

*Starters*

**Roasted scallops with butternut squash ravioli**  
foraged mushrooms and Parmesan sauce with  
amaretti and sage crumble  
£19.50

**Salad of heritage beetroot and kale**

with pickled apples and quinoa,  
cashew nut milk and artichoke crisps with  
blackcurrant caramel  
£12.50

**Argentinian red prawns**

with fennel and apple salad,  
lemon aioli  
3pc £14.50 6pc £28.00

— *Jain's Special Saturday Roasts from £25.00* —  
*Flutes of Ruinart Champagne at £15.00*

**Cumbrian Chicken**

with roast trimmings  
£25.00

**Roasted Breast of Bronze Turkey**

with roast trimmings  
£25.00

**Roasted Cauliflower**

with roast trimmings  
£25.00

**Beef Rump 45 Day Aged**

with roast trimmings  
£28.00

**Beef Sirloin 40 Day Aged**

with roast trimmings  
£39.50

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

*Main Courses*

**Breast of crisp duck and confit leg**

with Puy lentils, celeriac purée,  
pickled cranberries and  
pickled mustard seeds with parsley sauce  
£33.00

**Fillet of pollock**

with pumpkin purée and wilted spinach  
with sweet onions, fresh blackberries and  
oat crumb, lemon butter and chive sauce  
£27.00

**Hand Stretched Pappardelle**

with pumpkin and sage,  
wild mushroom, Parmesan  
and hazelnut sauce  
£25.00

**40 day aged Dexter beef wellington**

with truffle creamed potatoes  
and wild mushrooms with  
smoked bone marrow sauce  
£95.00 to share

*The Grill*

45 day aged  
Châteaubriand  
Blue-grey 400g  
£85 for two

45 day aged  
Belted Galloway  
Rib-eye 250g  
£39.00

45 day aged  
Côte de Boeuf  
Short Horn 600g  
£75.00 for two

45 day aged  
Belted Galloway  
Fillet 200g  
£42.50

Surf & Turf  
Beef fillet  
and Argentinian red prawns  
£55.00

Line caught  
wild Seabass 200g  
£34.00

Cornish  
Dover sole 350g  
£42.00

Add roast trimmings to any grill dishes to create a roast – £9.50

**SIDES**

Lightly creamed spinach leaves with nutmeg £8.50

Brussels sprouts and maple bacon ragout £6.50

Smoked bone marrow £5.00

Cauliflower & leek cheese with milk crumble £6.00

Seared foie gras £12.50

Grilled broccolini with garlic and parsley dressing £8.50

Truffled creamed potatoes £9.00

French fries with rosemary seasoning £6.50

Beef fat roasted potatoes £6.50

Padrón peppers with herb dressing £6.50

Baby gem lettuce & datterino tomato salad with vinaigrette £5.50

Extra chunky beef fat potato chips £6.50

**SAUCES**

Béarnaise £3.00

Peppercorn £3.00

Smoked bone marrow £3.50

Chimichurri £2.00

Lemon & chive beurre blanc £2.00

*Puddings*

**Sticky toffee pudding**  
with caramelised milk crumble and dotted  
cream ice cream  
£10.00

**No Fifty Cheyne's classic Tiramisu**  
with Mascarpone cream  
£9.50

**Christmas pudding**  
with baked apple compote, crystallized pecans and  
Brandy custard  
£10.50

**Pink lady apple tart tatin**  
with Sauternes caramel and  
dotted cream ice cream  
£10.50

A selection of hand picked cheeses, served with crackers, orchid pear chutney and fresh honey. Three cheeses £14.00



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IAIN'S LIST

Real magic is the marriage of exceptional food and truly great wine. Too often excessively priced. With this in mind, Iain has selected some of his favourite wines and we are delighted to offer these for you to enjoy at extraordinary value.

WHITE

2020, Pouilly-Fuissé Vieilles Vignes, Domaine Corsin £58

2020, Chablis 1er cru Fourchaume, Brocard £64

RED

2018, Reserve de Château Leoville Barton, St. Julien £60

2011, Brunello di Montalcino, Poggio Antico £68

2019, Barolo Zingasco, Diego Morra £95

2016, Château Batailley, Grand Cru £155

*Iain's List is also available by the glass - 175ml*

IAIN'S BLOODY GOOD MARY

Our home-cooked tomato purée and vodka are blended with freshly grated horseradish, Worcestershire sauce, our home-made spice mix and a dash of red & green Tabasco  
£12.50

IAIN'S VIRGIN  
GOOD MARY

Our home-cooked tomato purée blended with freshly grated horseradish, Worcestershire sauce, our home-made spice mix and a dash of red & green tabasco  
£9.50

MOCKTAILS

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.

RUINART CHAMPAGNE

NV, Ruinart Brut  
Champagne, France £68

NV, Ruinart Blanc de Blancs  
Champagne, France £88

NV, Ruinart Rose  
Champagne, France £98

SPARKLING

NV, Nyetimber Brut Réserve  
West Sussex, England £89

NV, Billecart Salmon Rose  
Champagne, France £220

NV, Bollinger, Special Cuvée Brut  
Champagne, France £135

COCKTAILS

CHEYNE ROSE

Vodka, Rose Liqueur,  
Lychee Juice, Lemon Juice,  
Egg White & Peychaud Bitter  
£12.50

RAISIN OLD FASHIONED

Raisins Infuse Whisky, VSOP Cognac,  
Cherry Sweet Wine & Barley syrup  
£14.50

BOTTLES

Noam Bavarian lager, Berlin, Germany £6.50

Menabrea lager, Piedmont, Italy £6.50

Le Château de Sassy Cider, apple brut, Normandy France £6

Timothy Taylor Bitter, Yorkshire, England £6.50

TEA'S, COFFEES AND  
HOMEMADE BAKED SCONES

Espresso £3.50 - Americano £4.50  
Cappuccino £4.74 - Flat White £4.75  
Latte £4.75 - Macchiato £4.50  
Teas, all £4.50