

WEEKENDS AT
 No. FIFTY
CHEYNE
Saturdays

Fresh white crab meat and white bisque fettucini
 with zebra courgette, Amalfi lemon zest and basil pesto
 £23

Yellow fin tuna with tiger milk
 and blood orange dressing,
 pickled rhubarb and cucumber
 with avocado purée and Beesou jellies
 £21.00

Starters

Aged beef fillet tartar
 with celeriac and truffle remoulade, bloody mary
 purée and confit egg yolk emulsion with fresh broad
 beans and crispy potato straw
 £19.50

Wild garlic, Jersey royal potato and nettle soup
 with Isle of Wight asparagus, grelot onions
 and truffle brioche bun
 £17.50

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

Roasts & Mains

Slow Cooked Herdwick Lamb Rump and Shoulder
 with shallot purée, piperade and courgette with wild
 garlic, whipped goats cheese and confit Jersey royal pearls
 £45

Steamed Hake
 with ratatouille and saffron baby potatoes,
 wilted baby spinach with basil and tomato sauce,
 crispy salt and pepper squid
 £38

Roasted Cauliflower
 £28.50

Cumbrian Chicken
 £34.50

Beef Sirloin 36 Day Aged
 £38.50

Garden Minted Peas and Broad Beans
 with green and white asparagus risotto, courgette
 flowers and ricotta with olive crumble
 £36

Dexter Beef Wellington
 with truffle creamed potatoes, wild mushrooms and
 caramelised onions, smoked bone marrow sauce
 £85 to share

STRICTLY LIMITED QUANTITY SPECIAL

The Grill

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

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

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

45 day aged
 Belted Galloway
 Fillet 200g
 £48.00

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

Line caught
 wild Seabass
 200g
 £38.00

Cornish
 Dover sole
 350g
 £48.00

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

SIDES

Searred Foie gras £12.50
 Fresh peas with pea purée and minted jellies, milk crumble £6.00
 Green beans with wild garlic pesto and confit shallot £6.50
 Creamed spinach leaves with nutmeg £8.50
 Smoked bone marrow £5.00
 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

Bearnaise £3.00

Peppercorn £3.00
 Smoked bone marrow £3.50

Puddings

Sticky Toffee Pudding
 with caramelised milk crumble and
 clotted cream ice cream
 £14.00

Champagne poached Rhubarb
 and vanilla cold rice pudding
 with lemon curd and oatmeal
 biscuit crunch
 £14.00

Gariguette strawberry and
 caramelised puff pastry
 with rippled clotted cream and
 minted jellies
 £14.50

White Chocolate brownie
 and mousse
 with crystallised almonds, matcha
 powder and yuzu jelly £12.50

A selection of hand picked cheeses, served with crackers, Orchid pear chutney and mustard candied fruits, jams and fresh honeycomb. Three cheeses £14.00

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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

**IAINS BLOODY GOOD
BLOOD ORANGE MARGARITA**

Tequilla, Lemon Verbena, Blood Orange, Mango and Kumquat with Jasmine, Lime and Rose Essence
£16.00

COCKTAILS

Chelsea Garden at No. Fifty £12.00

Gin, Cucumber, Green Pepper, Chamomile, Basil and Sage with Cardamon and Pepper Essence

**The Social Butterfly
on Cheyne Walk £12.00**

Vodka, Butterfly Pea Flower, Coconut, Lychee, Kaffir Lime and Lavender Essence

Albert Bridge Sour £14.00

Whiskey, Earl Grey Tea, Passion Fruit, Lemon Bitter, Cedarwood and Orange Blossom Essence
(contains Egg white)

MOCKTAILS

Pa-low-ma £9.50

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

SPARKLING

NV, Della Vite Prosecco Superior, D.O.C.G
Valdobbiadene, Italy £62

NV, Nyetimber Brut Réserve
West Sussex, England £98

NV, Lenoble grand Cru, Blanc de Blanc
Champagne, France £120

NV, Billecart Salmon Rose
Champagne, France £220

NV, Bollinger, Special Cuvée Brut
Champagne, France £140

NV Wild Idol
Alcohol free, Sparkling Rose £60

BOTTLES

Noam Bavarian larger, Berlin, Germany £6.50

Menabrea larger, Piedmont, Italy £6.50

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

Château Paradis, Terre des Anges Provence Rose, France £55

MAGNUMS

2018, Chablis 1er Cru, Vaillons, Dauvissat
Chablis, France £220

2021, Calafuria Negroamaro Rosato
Tormaresca, Italy £120

2021, Whispering Angel, Château d'Esclans
Côtes de Provence, France £140

**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
