

# No. FIFTY CHEYNE

## Starters

Shaved Ibérico ham  
with Tuscan olive oil and toasted  
homemade focaccia  
£14.50

6 Jersey rock oysters  
with classic shallot & cabernet sauvignon  
vinegar granita, burnt lemon  
£21.00

Padrón peppers  
£8.50

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

Wild mushroom and  
Perigord truffle arancini  
£9.00

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

## Roasts & Mains

ROASTED  
CAULIFLOWER  
£28.50

CUMBRIAN  
CHICKEN  
£33.00

BEEF SIRLOIN  
36 DAY AGED  
£36.00

CHÂTEAUBRIAND  
45 DAY AGED  
£99.00 to share

ROAST NORFOLK  
TURKEY

with glazed reductant cabbage, potato fondant with  
brussel sprout and maple bacon ragout, whiskey glazed  
dates and cranberry sauce  
£38.00

WILD CÈPE RISOTTO

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

BELTED GALLOWAY BEEF  
WELLINGTON

Perigord truffle creamed potatoes & wild mushrooms  
with smoked bone marrow sauce  
£120.00  
FOR TWO

## 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  
Filler 200g  
£48.00

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

Line caught  
wild Sea bass  
200g  
£38.00

Cornish  
Dover sole  
350g  
£48.00

## SIDES

### SUPPLEMENTS

Black Périgord truffle 5g  
£15.00

Foie gras 50g  
£12.50

Extra trimmings £9.50  
Smoked bone marrow £3.00  
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  
Extra chunky beef fat potato chips £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 wine pairing: Sauvignon Blanc*

*Sauvigne Les Caillottes, JM Roger, Loire valley, France, 2020 £17.00*

### Camembert de Normandie

*Suggested wine pairing: Cabernet Sauvignon*

*Château Moulin de la Rose, Saint Julien, Bordeaux, France, 2017 £28.00*

### Gouda Boerenkaas 2 Year

*Suggested wine pairing: Pinot noir*

*Delwadi, 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, Cuvée de Réserve, Burgundy, France, 2017 £33.00*

### Fourme D'Ambert

*Suggested wine pairing: Semillon*

*Château Roumier, 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 Sweet vermouth, Fresh Apple juice. Finished with smoked wood chips.

**DOG TREATS** Organic, hand-made by Teddy Maximus £5.50



### 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 milk crumble and clotted cream ice cream  
£12.50

### Pink Lady apple Tart tartin

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

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

£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

*Please advise your waiter if you have any allergies.*

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