

NO. FIFTY CHEYNE

Saturday 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

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

Wild mushroom and
Périgord 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
£38.00

HERDWICK LAMB RUMP &
SHANK WITH HERB PESTO
celeriac purée and caviar lenils
with swede and Tokyo turnips
£45.00

CHATEAUBRIAND
45 DAY AGED
£99.00 (FOR TWO)

BELTED GALLOWAY BEEF
WELLINGTON (FOR TWO)
Périgord truffle creamed potatoes & wild mushrooms
with smoked bone marrow sauce
£120.00

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 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 Tart tatin with Calvados toffee sauce and

clotted cream ice cream
£14.50

Hot chocolate molleaux with a pistachio soft centre, milk crumble and ice cream

£12.50

Lemmon posset with blueberry compote and warm vanilla beignet

£11.50

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.