

No. FIFTY  
CHEYNE  
*St. Valentines*

Menu by Iain Smith

STARTERS

Beef fillet carpaccio with herb pesto and truffle celeriac remoulade, pickled radishes and hazelnuts with shimeji mushrooms, Tête de Moine cheese and rocket leaves £19.50

Sliced bluefin tuna with avocado purée, pickled watermelon radish with spring onion and soy dressing £23.00

Périgord truffle and Keen's cheddar cheese soufflé  
with leek fondue and crispy potato £21.00

Salad of Crapaudine beetroot and pickled pear with cashew nut milk, quinoa and fresh raspberries £16.00

MAINS

Poached fillets of sole with wilted baby spinach, grapes and Romanesco with a champagne sauce  
and Oscietra caviar £55.00

Breast and confit leg of Goosnargh duck, tarte fine of celeriac and pear with pumpkin purée and  
Tokyo turnips with pickled blackberries £49.00

Braised shoulder of veal and foie gras with glazed Cos lettuce, creamed parmesan polenta, violet artichoke  
and spiked green peppercorn sauce £45.00

Heritage beetroot risotto with whipped goats cheese, fresh grapes and pickled trompette de la mort  
mushrooms with cime di rapa £35.00

THE GRILL

Rib-eye of 45 day aged Belted Galloway 250g £49.00

Fillet of 45 day aged Belted Galloway 225g £55.00

Cornish Dover sole 400g £48.00

Grilled Argentinian red prawns 3pc / £18.00 6pc / £36.00

Surf & Turf Beef fillet and Argentinian red prawns, with cognac beef bisque sauce and butter £65.00

Châteaubriand of 45 day aged Blue-grey 400g £120.00 to share

Côte de Boeuf of 45 day aged Short Horn 600g £110.00 to share

St.Valentines SUPPLEMENTS Foie gras 50g £12.50 Black Périgord Truffle £15.00

Land dishes are served with Marmite, roasted garlic and Guinness butter  
Sea dishes are served with parsley and garlic with salted lemon dressing

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Foie gras 50g £12.50

Black Périgord Truffle £15.00

SIDE DISHES

French fries with rosemary seasoning £6.50

Baby gem lettuce and Heritage tomato salad with house vinaigrette £5.50

Grilled broccolini with garlic and parsley dressing £8.50

Extra chunky beef fat potato chips £6.50

Padrón peppers with herb dressing £6.50

Truffle creamed potatoes £9.00

SAUCES

Chimichurri £2.00

Béarnaise £3.00

Peppercorn £3.00

Smoked bone marrow £3.50

Lemon beurre blanc £2.00

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DESSERTS

Warm chocolate moelleux with pistachio soft centre and red velvet sauce with vanilla ice cream £16.50

Raspberry soufflé with white chocolate sauce, chocolate ice cream with forest berry jam £17.00

Lemmon posset with blueberry compote and warm vanilla beignet £14.50

Crêpe Suzette with Seville orange caramel and Sauternes with soft whipped vanilla cream £15.50

A selection of fine cheeses £14 / £21

CHEESE

A hand-picked selection of fine cheeses with crackers, pear chutney and fresh honeycomb

SINODUN HILL

Suggested wine pairing:

Ridgeview Bloomsbury Brut, Sussex, England £16.00 (125ml)

BRILLAT SAVARIN AFFINE

Suggested wine pairing:

2018, Sancerre, Les Caillottes, Jean-Max Roger, Loire, France £18.00 (175ml)

MAYFIELD

Suggested wine pairing:

2016, St. Veran, Grand Bussières, Vignerons des Terres Secretes, Burgundy, France £13.00 (175ml)

LANGRES

Suggested wine pairing:

2017, Cuvée de "V" Viognier, Domaine Les Goubert, Côtes-du-Rhône, France £14.50 (175ml)

BARON BIGOD

Suggested wine pairing:

Della-Vite Prosecco Superiore D.O.C.G, Valdobbiadene, Italy £11.00 (125ml)

GORGONZOLA DOLCE

Suggested wine pairing:

2016, Château Roumieu, Sauternes, France £11.50 (100ml)

AFTERS

Chocolate truffles and Madeleines served with your tea or coffee



ARLENOBLE  
*Champagne*