

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, tete de moine cheese and rocket leaves £19.50

Sliced bluefin tuna with avocado puree, 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 Romanesque with a champagne sauce and osietra caviar £55.00

Breast and confit leg of goosnargh duck, tart fine of celeriac and pear with pumpkin puree 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 roasted cauliflower and leeks with pickled raisin and red pepper cous cous with pomegranate and Romanesco £32.00

THE GRILL

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

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

Chateaubriand 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.Valent es SUPPLEMENTS Foie gras 50g £12.50 Black Périgord Truffle £15.00

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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 molineaux 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

Crepe suzette with seville orange caramel and Sauternes with soft whipped vanilla cream new £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