



No. FIFTY
CHEYNE

Tastes of Fifty

2 course £25 pp

3 course £29 pp

Flutes of Ruinart Brut Champagne at £15

Starters

Chilled Courgette and Basil Soup

with spinach, olive tapenade,
whipped Ricotta and chickpea pancake

Fresh White Crab Fettuccine

with bisque, Zebra zucchini with
Amalfi lemon zest and Tuscan olive oil

Heritage Tomato Salad

caramelised nectarine with Buffalo Mozzarella, focaccia croutons and
basil pesto with balsamic vinegar syrup and sweet pepper sorbet

Main Courses

Fillet of Hake

with Jersey Royal creamed potatoes, cime di rapa,
scallop and Champagne sauce with endive and herb pesto

Herdwick Lamb Shoulder

with a fricassée of girolles, runner beans, onion petals with
squash purée, goat's cheese and potato beignet, minted jellies

Ratatouille Stuffed Courgette Flowers

with herb Fregola, cashew nut pesto, white wine and
Parmesan sauce with caramelised figs

Puddings

Dark Chocolate Parfait

with hazelnut and praline, popcorn crunch and caramel chocolate sauce

Peach Melba Soufflé and Jam

chocolate ice cream, Amaretto crumble and sauce

Alphonso Mango and Vanilla Cold Rice Pudding

with coconut, lemon curd and shaved white chocolate

Pavlova of Kentish Strawberries

with whipped rippled custard and basil sorbet, almond bricelet and jam





No. FIFTY
CHEYNE

Tastes of Fifty
3 course sharing menu

£42.00 pp

Flutes of Ruinart Brut Champagne at £15

Starter

Grilled Whole Native Cornish Lobster
with garlic and herb butter,
fennel and citrus salad
and lemon dressing

Main

600g Prime Rib
with herb dusted French fries,
lightly creamed spinach,
peppercorn and béarnaise sauce

Pudding

Peach Melba Soufflé and Jam
chocolate ice cream,
Amaretto crumble and sauce

