



NO. FIFTY  
CHEYNE

*Lunch Set Menu - 3 courses*  
*Individually Plated*

*Homemade olive focaccia with Parmesan and tomato grissini*

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*Beef carpaccio with herb pesto, pickled shimeji mushroom and kohlrabi with  
truffle celeriac remoulade and crispy potato straws and Pecorino cheese*

*Salad of beetroot, carrot and butternut squash,  
pickled pear with apple and balsamic dressing, whipped goats curd*  
*Warm smoked salmon with crème fraîche, baby potato salad and quince purée  
with pickled cucumber and dill jellies*

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*Roasted vanilla and citrus glazed duck breast and confit leg*

or

*40-day aged beef fillet*

*with truffle creamed potatoes, wilted spinach,  
wild mushroom and smoked bone marrow sauce*

*Fillet of wild seabass with lobster,  
saffron and piperade risotto, seashore vegetables*

*Hand stretched pappardelle with cepe mushrooms, Jerusalem artichoke and  
walnut pesto with turnip leaves and Parmesan sauce*

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*Pink Lady apple tart tatin with Sauternes caramel and vanilla ice cream*

*Chocolate brownie with salted caramel ganache,  
candied popcorn and clotted cream ice cream*

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*Petit Fours*

**£35 per person**

**SHARING CHEESEBOARD** (Suitable for 10 people)

*Three of our selection of fine cheeses with crackers and chutney - £48 supplement*

*Five of our selection of fine cheeses with crackers and chutney - £64 supplement*