



NO. FIFTY
CHEYNE

Lunch Sharing Menu

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

Roasted scallops with butternut squash purée, foraged mushrooms and Parmesan sauce with amaretti and sage crumble

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Roasted vanilla and citrus glazed duck breast and confit leg 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

Grilled prime rib of beef with marmite and Guinness butter and blackcurrant shallot

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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
£49 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