

No. FIFTY
CHEYNE
Tastes of Fifty

2-course £25 pp

3-course £29 pp

Flutes of Ruinart Brut Champagne at £15

Bottles of Ruinart Brut Champagne at £68

Bottles of Ruinart Blanc de Blanc Champagne at £88

Starters

Sweet Citrus Caramelised Mackerel

with horseradish crème fraîche, baby potatoes and
sweet mustard dressing with dill jellies

White Crab Thermidor Soufflé

with melted white onions and
lobster bisque sauce

Salad of Beetroot, Carrot and Butternut Squash

pickled pear with apple and balsamic dressing,
whipped goats curd

Main courses

Confit Duck Leg

celeriac purée and button onions, maple bacon and
wild mushrooms, caramelised quince with Burgundy red wine sauce

Fillet of Hake

with leeks and confit potatoes, cauliflower and truffle sauce

Wild Mushroom Pappardelle

with Jerusalem artichokes, walnut pesto and
turnip top leaves with Parmesan sauce

Puddings

Pink Lady Apple Tarte Tatin

with Sauternes caramel and vanilla ice cream

Passion Fruit Soufflé

with coconut ice cream and mango jam

Candied Chestnut Mont Blanc

with almond sponge, meringue and pear jam

Chocolate Brownie

with salted caramel ganache, candied popcorn and
clotted cream ice cream



NO. FIFTY
CHEYNE
Tastes of Fifty

3-course sharing menu

£42 per person

Flutes of Ruinart Brut Champagne at £15

Bottles of Ruinart Brut Champagne at £68

Bottles of Ruinart Blanc de Blanc Champagne at £88

Starter

Grilled Whole Native Cornish Lobster

*with garlic and herb butter,
fennel and citrus salad
and lemon dressing*

Main

Dexter Beef Osso Buco

*with celeriac purée, herb pesto, blackcurrant caramel
and smoked bone marrow sauce*

Pudding

Passion Fruit Soufflé

*with coconut ice cream and
mango jam*

