



No. FIFTY
CHEYNE

Dain Smith



NO. FIFTY CHEYNE

IAIN'S LIST

Real magic is the marriage of exceptional food and truly great wine.

With this in mind..... we are delighted to offer these for you

to enjoy at extraordinary value.

CHAMPAGNE

Ruinart Brut, Champagne, France, NV	£68
Ruinart Blanc de Blanc, Champagne, France, NV	£88
Ruinart Rosé, Champagne, France, NV	£88

CHAMPAGNE BY THE GLASS

Ruinart Brut, Champagne, France, NV	£15
Ruinart Blanc de Blanc, Champagne, France, NV	£19
Ruinart Rosé, Champagne, France, NV	£19

WHITE WINES

2023, Single Vineyard Sauvignon Blanc 'Holdaway', Marlborough, New Zealand	£55
2023, Chablis 1er Cru 'L'Essence des Climats', Laroche, Burgundy, France	£68
2022, Santenay Blanc 1er Cru 'Les Gravières', Domaine Borgeot, Burgundy, France	£88

RED WINES

2022, Salta Malbec, Bodega Colomé 'Estate Series', Argentina	£55
2019, Brunello di Montalcino, Fossacolle, Tuscany, Italy	£78
2019, Pavillon de Léoville Poyferré, Bordeaux, France	£89

MAGNUMS

2023, Chablis 'Saint Martin', Domaine Laroche, Burgundy, France	£125
2019, 'Vigneto Bucerchiale' Chianti Rufina Riserva, Tuscany, Italy	£145

IAIN'S LIST BY THE GLASS

Glass 175ml

WHITE WINES

2023, Single Vineyard Sauvignon Blanc 'Holdaway', Marlborough, New Zealand	£14
2023, Chablis 1er Cru 'L'Essence des Climats', Laroche, Burgundy, France	£16
2022, Santenay Blanc 1er Cru 'Les Gravières', Domaine Borgeot, Burgundy, France	£19

RED WINES

2022, Salta Malbec, Bodega Colomé 'Estate Series', Argentina	£15
2019, Brunello di Montalcino, Fossacolle, Tuscany, Italy	£18
2019, Pavillon de Léoville Poyferré, Bordeaux, France	£19



Surf 'n' Turf

**MONDAYS, TUESDAYS,
WEDNESDAYS & THURSDAYS**

OPEN MONDAY EVENINGS

with our Surf 'n' Turf menu

50% OFF' our Grill menu

No corkage with unlimited bottles

OPEN FOR LUNCH

WEDNESDAY, THURSDAY, FRIDAY

Tastes of Fifty

1-course £14

2-course £18

3-course £21

Our 50% OFF Surf 'n' Turf menu is
also available at lunch time

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THANKSGIVING LUNCH

3-course £35 per person alongside
our 50% OFF Surf 'n' Turf menu

THANKSGIVING DINNER

2-course £48 | 3-course £58

as well as our à la carte and Grill menu

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Our Daily Fresh Baked Bread
Herb Crusted Focaccia,
Wildfarmed Whole Wheat Country Bread,
Parmesan & Tomato Grissini

STARTERS

Pumpkin and Maple Soup
Ricotta and cashew nut pesto with
brioche bun and glazed prunes
£12.50

Sweet Citrus Caramelised Mackerel
with horseradish crème fraîche, baby potatoes and
wholegrain mustard dressing with
apples and blackberries
£15.50

White Crab Thermidor Soufflé
with melted white onions and
lobster bisque sauce
£19.50

Salad of Beetroot, Carrot and Butternut Squash
pickled pear with apple and balsamic dressing,
whipped goats curd
£11.50

*Please advise your waiter if you have any allergies.
A discretionary 15% service charge will be added to your bill.*

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MAINS

Roast Duck Breast

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

£33

Fillet of Hake

with leeks and confit potatoes,
cauliflower and truffle sauce

£27

40-Day Aged Dexter Beef Wellington

with Swiss chard and truffle creamed potatoes,
smoked bone marrow sauce

£95 to share

Wild Mushroom Pappardelle

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

£25

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THE GRILL

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

Rib-Eye of 45-Day Aged Belted Galloway 250g
£41

Fillet of 45-Day Aged Belted Galloway 225g
£44

Half Cumbrian Chicken
£30

Cornish Dover Sole 400g
£42

Line Caught Wild Seabass Fillet 200g
£34

Grilled Argentinian Red Prawns
3 pcs £18 | 6 pcs £34

Surf and Turf
Beef fillet and Argentinian red prawns
£58

Chateaubriand of 45-Day Aged Blue-Grey 400g
£89 for two

Côte de Boeuf of 45-day Aged Short Horn 600g
£79 for two

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SIDES

Lightly Creamed Spinach Leaves with Nutmeg
£8.50

Grilled Broccolini with Garlic and Parsley Dressing
£8.50

Truffle Creamed Potatoes
£9.50

French Fries with Rosemary Seasoning
£6.50

Truffle French Fries with Truffle Cream and Parmesan
£10.50

Parmesan Creamed Polenta with Roasted Wild Cepe
£9.50

Baby Gem Lettuce and Datterino Tomato Salad
with house vinaigrette
£5.50

Extra Chunky Beef Fat Potato Chips
£6.50

Padrón Peppers with Herb Dressing
£6.50

Smoked Bone Marrow
£3

Seared Foie Gras
£9.50

SAUCES

Chimichurri
£2

Béarnaise
£3

Peppercorn
£3

Smoked Bone Marrow
£3.50

Lemon Beurre Blanc
£2

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PUDDINGS

Pink Lady Apple Tarte Tatin

with Sauternes caramel and vanilla ice cream

£11

Passion Fruit Soufflé

with coconut ice cream and

mango jam

£12

Candied Chestnut Mont Blanc

with almond sponge, meringue and pear jam

£9

Chocolate Brownie

with salted caramel ganache, candied popcorn and

clotted cream ice cream

£9.50

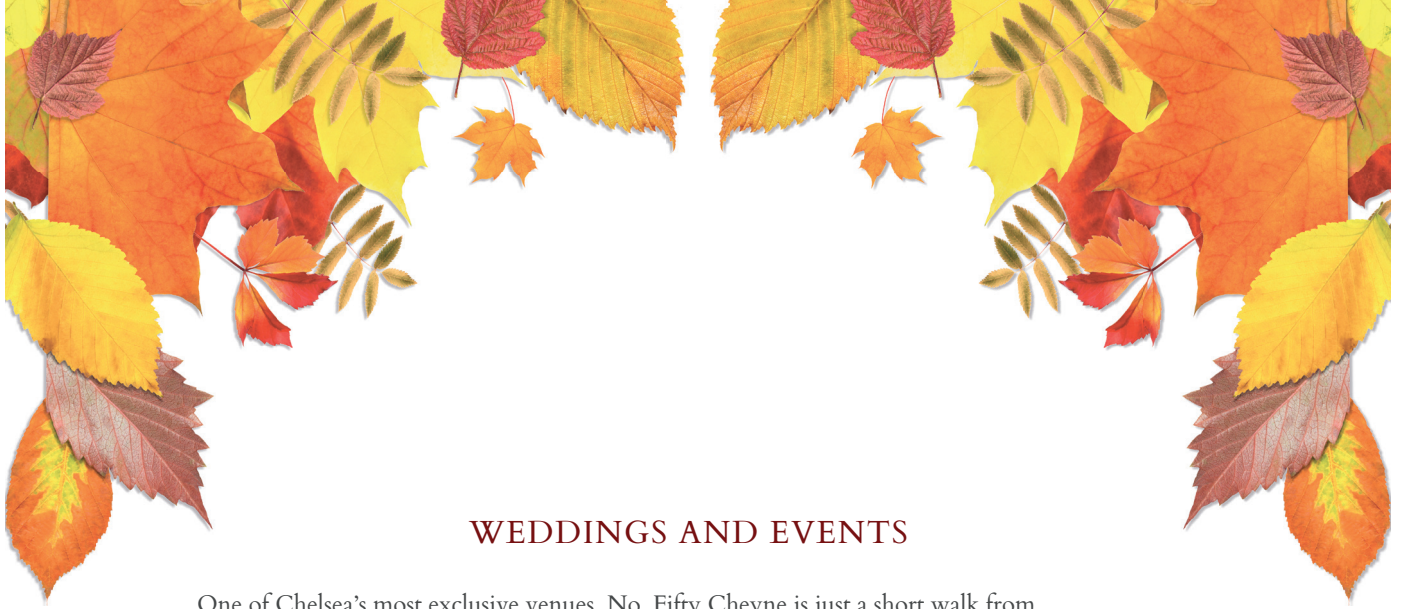
CHEESES

A Selection of Hand Picked Cheeses

served with crackers, orchid pear chutney and fresh honey

Three cheeses £14

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WEDDINGS AND EVENTS

One of Chelsea's most exclusive venues, No. Fifty Cheyne is just a short walk from Chelsea Town Hall.

No. Fifty Cheyne offers a selection of rooms and spaces, each with its own character and designed to be the perfect setting for your next event. From Christmas and New Year's Eve celebrations to wedding ceremonies, anniversaries, dining with friends, and business meetings, we look forward to hosting your next special occasion. No. Fifty Cheyne can comfortably accommodate up to 100 guests across both floors, catering to the most intimate of events as well.



events@fiftycheyne.com



LUNCHTIME SATURDAY & SUNDAY ROASTS AT No. FIFTY CHEYNE

Saturday Roasts from £25 and Rump of Beef at £28 with Sunday roasts including our signature 100-day aged Belted Galloway Beef at £58 and Sirloin of Beef at £39.5

Reviewed by the Evening Standard as one of London's finest Sunday Roasts, Iain Smith is pleased to announce that No. Fifty Cheyne's Roasts are available every Saturday & Sunday for lunch.

