

WEEKENDS AT
No. FIFTY
CHEYNE
Saturdays

FLUTE of RUINART BRUT CHAMPAGNE £15
 BOTTLE of RUINART BRUT CHAMPAGNE £68
 BOTTLE of RUINART BLANC DE BLANC CHAMPAGNE £88

Small Starters to Share

Wild Mushroom & Black Truffle Arancini
 with crème fraîche and herb pesto
 £9

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

Baked Tunworth Cheese Fondue
 with baby confit potatoes,
 garlic and chilli honey
 £12

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

3 pcs Grilled Iberico Ham Soldiers
 with garlic, herb and heritage tomato dressing
 £10.50

Umai Modern Caviar
 with crème fraîche and herb blinis
 30g £29 | 50g £48

Jain's Special Saturday Roasts from £25.00

Cumbrian Chicken
 with roast trimmings
 £25

Bronze Turkey Breast and Cranberry Sauce
 with roast trimmings
 £28

Roasted Cauliflower Heritage
 with roast trimmings
 £25

45-Day Aged Beef Rump
 with roast trimmings
 £28

40-Day Aged Beef Sirloin
 with roast trimmings
 £39.50

Our classic Sunday Roasts are served with a Yorkshire pudding, glazed carrots, hispi cabbage, roast potatoes and sausage stuffing. Accompanied by homemade gravy, horseradish and bread sauce

Main Courses

Wild Mushroom Pappardelle
 with Jerusalem artichokes,
 herb pesto and turnip top leaves with Parmesan sauce
 £25

40-Day Aged Dexter Beef Wellington
 with Swiss chard and truffle creamed potatoes,
 smoked bone marrow
 £95 to share

FESTIVE SET MENU
 3 course sharing menu £42 per person
 STARTER
 Grilled Argentinian Red Prawns
 MAIN
 Dexter Beef Osso Buco with herb pesto
 PUDDING
 Fifty Cheyne Sundae

The Grill

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

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

45-Day Aged Côte De Boeuf Short Horn 600g
 £79 for two

45-Day Aged Belted Galloway Fillet 200g
 £44

Surf & Turf Beef Fillet and Argentinian Red Prawns
 £58

Line Caught Seabass Fillet 200g
 £34

Cornish Dover sole 350g
 £42

Add roast trimmings to any grill dishes to create a roast - £9.50

SIDES

Smoked Bone Marrow £3
Padrón Peppers with Herb Dressing £6.50
Grilled Broccolini with Garlic and Parsley Dressing £8.50
Truffle Creamed Potatoes £9.50
Extra Chunky Beef Fat Potato Chips £6.50
Truffle French Fries with Truffle Cream and Parmesan £10.50

Leek & Cauliflower Cheese with Milk Crumble £6
Seared Foie Gras £9.50
French Fries with Rosemary Seasoning £6.50
Roasted Brussel Sprouts with Maple Syrup £6.50
Lightly Creamed Spinach Leaves with Nutmeg £8.50
Baby Gem Lettuce and Datterino Tomato Salad £5.50

SAUCES

Chimichurri £2
Lemon & Chive Beurre Blanc £2

Béarnaise £3

Peppercorn £3
Smoked Bone Marrow £3.50

Puddings

Sticky Toffee Pudding
 with caramelised milk crumble and clotted cream ice cream
 £10

Fifty Cheyne Sundae
 with tonka bean sponge, pear compote and caramelised custard with milk ice cream, whipped vanilla cream and honeycomb
 £12.50

Hot Christmas Pudding
 with quince jam and white chocolate brandy sauce
 £9

Chocolate Fondant
 with salted caramel sauce, candied popcorn and clotted cream ice cream
 £10

A selection of hand picked cheeses, served with crackers, Orchid pear chutney, berry jams and fresh honey
 Three cheeses £14

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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.

WHITE

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

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

MAGNUM

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

IAIN'S LIST BY THE GLASS

WHITE

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

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

All our wines are served in 175ml and are available in 125ml by request

BEER BOTTLES

Noam Bavarian Lager, Berlin, Germany £6.50
Menabrea Lager, Piedmont, Italy £6.50
Le Château de Sassy Cider, Apple Brut, Normandy, France £6
Timothy Taylor Bitter, Yorkshire, England £6.50

RUINART CHAMPAGNE

NV, Ruinart Brut
Champagne, France £68

NV, Ruinart Blanc de Blancs
Champagne, France £88

NV, Ruinart Rosé
Champagne, France £88

RUINART CHAMPAGNE BY THE GLASS

NV, Ruinart Brut
Champagne, France £15

NV, Ruinart Blanc de Blanc
Champagne, France £19

NV, Ruinart Rosé
Champagne, France £19

COCKTAILS

IAIN'S BLOODY GOOD MARY

Our home-cooked tomato purée and vodka
are blended with freshly grated horseradish,
Worcestershire sauce, our home-made spice mix
and a dash of red & green Tabasco
£12.50

IAIN'S VIRGIN GOOD MARY

Our home-cooked tomato purée
blended with freshly grated horseradish,
Worcestershire sauce, our home-made spice mix
and a dash of red & green Tabasco
£9.50

CHEYNE ROSE

Vodka, Rose Liqueur,
Lychee Juice, Lemon Juice,
Egg White & Bitter
£9.50

ORANGE OLD FASHIONED

with Glazed Cherries
Bourbon, Fresh Orange,
Bitters and Cherries
£9.50

BLACKBERRY MARGARITA

with Pink Lady Apple
Tequila, Blackberry Purée,
Fresh Apple, Lime Juice
£9.50