

# No. FIFTY CHEYNE



## Surf 'n' Turf

MONDAYS, TUESDAYS,  
WEDNESDAYS & THURSDAYS

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

### STARTERS

#### Sweet Citrus Caramelised Mackerel

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

### 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

#### Wild Mushroom Pappardelle

with Jerusalem artichokes, walnut pesto  
and turnip top leaves with  
Parmesan sauce  
£25

### OUR SPECIALS

#### 6 pcs Irish Achill's Oysters

with shallot and  
Cabernet Sauvignon vinegar dressing  
£15

#### Orkney Scallop in the Shell

with pumpkin,  
Parmesan and sage  
£12

#### Umai Modern Caviar

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

#### Half or Whole Native Lobster

with wild garlic butter,  
fennel and citrus salad  
£14/28

#### Line Caught Wild Seabass Fillet 200g

£17

#### Surf & Turf Beef Fillet and Argentinian Red Prawns

£29

#### Cornish Dover sole 350g

£21

#### Half Cumbrian Chicken

£15

#### 45-Day Aged Belted Galloway Rib-Eye 250g

£20.50

#### Grilled Argentinian Red Prawns

3 pcs £9 | 6 pcs £17

#### 45-Day Aged Belted Galloway Fillet 200g

£22

#### 45-Day Aged Chateaubriand Blue-Grey 400g

£44.50 for two

#### to SHARE 45-Day Aged Côte De Boeuf Short Horn 600g

£39.50 for two

#### Grilled Tomahawk 1.2kg with Marmite and Guinness butter (2-3 people)

£55

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

Monday's Only  
The Duke of Beef Wellington  
with Swiss chard and truffle creamed potatoes,  
smoked bone marrow  
£47.5 to share

### 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  
Lightly Creamed Spinach Leaves with Nutmeg £8.50

Seared Foie Gras £9.50  
French Fries with Rosemary Seasoning £6.50  
Parmesan Creamed Polenta with Roasted Wild Cepe £9.50  
Extra Chunky Beef Fat Potato Chips £6.50  
Baby Gem Lettuce and Datterino Tomato Salad £5.50  
Truffle French Fries with Truffle Cream and Parmesan £10.50

### SAUCES

Chimichurri  
£2

Béarnaise  
£3

Peppercorn  
£3

Smoked Bone Marrow  
£3.50

Lemon Beurre Blanc  
£2

### PUDDINGS

Pink Lady Apple Tarte Tatin  
with Sauternes caramel and  
clotted cream 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



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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 Bucarchiale' 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

### 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

## TEA'S, COFFEES AND HOMEMADE BAKED SCONES

Espresso £3.50 - Americano £4.50

Cappuccino £4.75 - Flat White £4.75

Latte £4.75 - Macchiato £4.50

Teas, all £4.50