

No. FIFTY CHEYNE



Surf 'n' Turf Lunch

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

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

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

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 £10.5

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

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

Please advise your waiter if you have any allergies.



A discretionary 15% service charge will be added to your bill.

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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

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