

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

Autumnal Crudités
 with piquillo red pepper hummus
 and Pedro Ximinez caramel
 £9.50

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

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

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

6 pcs Irish Achill's Oysters
 with shallot and
 Cabernet Sauvignon vinegar ressing
 £15

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

Jain's Special Saturday Roasts from £25.00

Roasted Cauliflower Heritage
 with roast trimmings
 £25

Cumbrian Chicken
 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,
 walnut 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

TASTE of FIFTY MENU
 3 course sharing menu £42 per person
 STARTER
 Grilled Whole Native Cornish Lobster
 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 Wild 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
Parmesan Creamed Polenta with Roasted Wild Cepe £9.50
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

Chocolate Brownie
 with salted caramel ganache,
 candied popcorn and clotted cream ice cream
 £9.50

A selection of hand picked cheeses, served with crackers, Orchid pear chutney, berry jams and fresh honey
 Three cheeses £14.00

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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