

WEEKENDS AT
 No. FIFTY
CHEYNE
Sundays

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 £9 | 6 pcs £17

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 dressing
 £15

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

Sunday Roasts

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

**Roasted Heritage
 Cauliflower**
 £28.50

**Roasted Cumbrian
 Chicken**
 £35.50

**40-Day Aged
 Roasted Beef Sirloin**
 £39.50

**100-Day Aged
 Rib of Belted Galloway Beef**
 with smoked bone marrow
 £58
 SPECIAL - STRICTLY LIMITED QUANTITY

The Grill

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

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

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

**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 - £9.5

SIDES

Smoked Bone Marrow £3
Padrón Peppers with Herb Dressing £6.50
Grilled Broccolini with Garlic and Parsley Dressing £8.50
Beef Fat Roasted Potatoes £6.50
Truffle French Fries with Truffle Cream and Parmesan £10.5

Leek & Cauliflower Cheese with Milk Crumble £6
French Fries with Rosemary Seasoning £6.50
Baby Gem Lettuce and Datterino Tomato Salad £5.50
Seared Foie Gras £9.50

SAUCES

Chimichurri £2
Lemon & Chive Beurre Blanc £2

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