

WEEKENDS AT
 No. FIFTY
CHEYNE
Christmas Eve Lunch
 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

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

3 pcs Grilled Sourdough Soldier
 caramelized honey Ricotta with
 Iberico ham
 £10.50

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

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

Our 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

Bronze Turkey Breast
 and Cranberry Sauce
 £36

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
 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
 Beef Fat Roasted Potatoes £6.50
 Truffle French Fries with Truffle Cream and Parmesan £10.50

Leek & Cauliflower Cheese with Milk Crumble £6
 French Fries with Rosemary Seasoning £6.50
 Roasted Brussel Sprouts with Maple Syrup £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

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