

No. FIFTY CHEYNE

FLUTE of RUINART BRUT CHAMPAGNE £17
BOTTLE of RUINART BRUT CHAMPAGNE £70
BOTTLE of RUINART BLANC DE BLANC CHAMPAGNE £88

STARTERS

Truffled Jerusalem Artichoke Soup
with honey glazed ham, black cabbage pesto and mushroom brioche bun
£12.50

White Crab Thermidor Soufflé
with melted white onions and lobster bisque sauce
£19.50

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

MAINS

Wild Mushroom Pappardelle
with Brussel sprouts, squash and herb pesto, turnip top leaves and Parmesan sauce
£27

Roast Duck Breast
celeriac purée and button onions, maple bacon and wild mushrooms, caramelised quince with Burgundy red wine sauce
£39

Fillet of Hake
with leeks and confit potatoes, cauliflower and truffle sauce
£29

OUR SPECIALS

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

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

Line Caught Wild Seabass Fillet
200g
£35

Surf & Turf Beef Fillet and Argentinian Red Prawns
£65

Cornish Dover sole
400g
£44

Belted Galloway Rib-Eye 250g
£42

Belted Galloway Fillet 200g
£46

Belted Galloway Chateaubriand
£89 for two

to SHARE
Côte De Boeuf Short Horn 600g
£79 for two

Grilled Tomahawk 2kg
with Marmite and Guinness butter (2-3 people)
£70

Beef Wellington
with Swiss chard and truffle creamed potatoes, smoked bone marrow
£95 to share

Monday Dinner & Lunch Weekdays Only
The Duke of Beef Wellington
with Swiss chard and truffle creamed potatoes, smoked bone marrow
£49 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
Extra Chunky Beef Fat Potato Chips £6.50
Bitter Leaves and Datterino Tomato Salad £5.50
Truffle French Fries with Truffle Cream and Parmesan £10.50

SAUCES

Chimichurri
£3

Béarnaise
£3

Peppercorn
£3

Smoked Bone Marrow
£3

PUDDINGS

Chocolate Fondant
with salted caramel sauce, candied popcorn and clotted cream ice cream
£10

Blackberry Soufflé
with white chocolate sauce, walnuts and polenta crumble and vanilla ice cream
£12

Pink Lady Apple Tarte Tatin
with Sauternes caramel and vanilla ice cream
£11

Candied Chestnut Mont Blanc
with almond sponge, meringue and pear jam
£9

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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 £70
NV, Ruinart Blanc de Blancs
Champagne, France £88
NV, Ruinart Rosé
Champagne, France £88

RUINART CHAMPAGNE BY THE GLASS

NV, Ruinart Brut
Champagne, France £17
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

BURNT PEAR OLD FASHIONED

Pear Infused Bulleit Bourbon,
Angostura Bitters and Brown Sugar
£10

THE PETAL FIZZ

Lillet, Rose Liqueur and
Ruinart Brut
£15

ELDERFLOWER MOJITO

White Rum, Elderflower,
Lime and Soda Water
£9.50

MEZCAL PICANTE

Mezcal, Green Peppers,
Agave Syrup and Lime Juice
£10

FIFTY GIN MEMBERSHIP

Strawberry Gin, Rose Liqueur,
Bitters and Grapefruit Juice
£9.50