



No. FIFTY  
**CHEYNE**  
*Taste of Fifty*

*2-course £29 pp*

*3-course £33 pp*

*Flutes of Ruinart Brut Champagne at £17*  
*Bottles of Ruinart Brut Champagne at £70*  
*Bottles of Ruinart Blanc de Blanc Champagne at £88*

Starters

**Truffled Jerusalem Artichoke Soup**

with honey glazed ham, black cabbage pesto and  
mushroom brioche bun

**White Crab Thermidor Soufflé**

with melted white onions and  
lobster bisque sauce

**Salad of Beetroot, Carrot and Butternut Squash**

pickled pear with clementine and balsamic dressing,  
whipped goats curd

Main courses

**Confit Duck Leg**

celeriac purée and button onions, maple bacon and  
wild mushrooms, caramelised quince with Burgundy red wine sauce

**Fillet of Hake**

with leeks and confit potatoes, cauliflower and truffle sauce

**Wild Mushroom Pappardelle**

with Brussel sprouts, squash and herb pesto, turnip top leaves and Parmesan sauce

Puddings

**Pink Lady Apple Tarte Tatin**

with Sauternes caramel and vanilla ice cream

**Blackberry Soufflé**

with white chocolate sauce, walnuts and polenta crumble and vanilla ice cream

**Candied Chestnut Mont Blanc**

with almond sponge, meringue and pear jam

**Chocolate Fondant**

with salted caramel sauce, candied popcorn and clotted cream ice cream