

WEEKDAYS AT
No. FIFTY
CHEYNE
Saturday Lunch

FLUTE of RUINART BRUT CHAMPAGNE £17
BOTTLE of RUINART BRUT CHAMPAGNE £70

SMALL STARTERS TO SHARE

3 PCS GRILLED IBERICO
HAM SOLDIERS

with garlic, herb and
heritage tomato dressing
£9

OSCIETRA CAVIAR
with crème fraîche and herb blinis
30g £47

SPRING SALAD OF ASPARAGUS
AND PEA

jersey royal potatoes with courgettes and
whipped ricotta, sweet mustard dressing
£12

WILD MUSHROOM & BLACK
TRUFFLE ARANCINI

with crème fraîche
and herb pesto
£9

GRILLED ARGENTINIAN
RED PRAWNS

Butterhead salad, red endive, datterrino
tomatoes, pickled red onion
3 pcs £18 | 6 pcs £34

AIN'S SPECIAL SATURDAY ROASTS FROM £25.00

ROAST HERITAGE
CAULIFLOWER

chickpea and bean stuffing with roast
trimmings
£25

ROAST CUMBRIAN
CHICKEN

with bread cause and roast
trimmings
£25

ROAST HEREFORD BEEF

with horseradish sauce and roast
trimmings
£29

ROAST HERDWICK LAMB
LEG AND SHOULDER

with wild garlic pesto and whipped goats ricotta,
crushed baby potatoes with wild garlic lamb broth
£29

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

BEEF WELLINGTON

with roast trimmings
£109 to share

SHARING ROAST

£39pp - 2 courses

Roast chicken, Hereford beef and Herdwick lamb leg
and shoulder with wild garlic pesto
and all the trimmings
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Pudding of your choice

CONFIT KING OYSTER
MUSHROOMS

with asparagus and peas, confit shallot
and hazelnut dressing
£25

50% OFF THE GRILL

Belted Galloway
Chateaubriand
£49 for two

Cornish Dover
sole 400g
£25

Half or whole
Native Lobster
£17/£29

Belted Galloway
Rib-Eye 250g
£23

Surf & Turf Beef Fillet
and Argentinian Red
Prawns
£29

Fillet of Wild
Seabass 200g
£19

Belted Galloway
Fillet 200g
£25

Add roast trimmings to any grill dishes to create a roast - £9.50

Béarnaise Sauce £3

Peppercorn Sauce £3

Chimichurri Sauce £3

Smoked Bone Marrow Sauce £3

SIDES

Grilled broccolini, black pepper and soy dressing £8.50

Smoked bone marrow £6

Truffle creamed potatoes £9.50

Beef Fat Roasted Potatoes £6.50

Grilled padron peppers, black pepper and soy dressing £6.50

Seared Foie gras with blackcurrant £9.50

Carrots with yoghurt and apple dressing £7

Hispi cabbage, anchovy and orange dressing, crispy onions £7

French fries £6.50 Add truffle mayonnaise £2

Leek & Cauliflower Cheese with Milk Crumble £6

Lightly creamed spinach leaves with nutmeg £8.50

Butterhead salad, red endive, datterrino tomatoes, pickled red onion £5.50

PUDDINGS

DARK CHOCOLATE AND
MASCARPONE MOUSSE

with shortbread crumble, caramel
popcorn and chocolate sauce
£10

RHUBARB, PEAR AND
RASPBERRY
OAT CRUMBLE

with vanilla and white chocolate custard
£11

POACHED
STRAWBERRIES

with Ruinart champagne syrup,
strawberry, clotted cream ice cream
and mint jellies
£12

STICKY TOFFEE
PUDDING

with clotted cream ice cream and
salted caramel sauce
£12

A SELECTION OF HAND PICKED CHEESES

Served with crackers, Orchid pear chutney, berry jams and fresh honey Three cheeses



WEEKDAYS AT No. FIFTY CHEYNE

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

ROSE

- 2023 Sancerre Rosé, Domaine Sautereau,
Loire, France
£52

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 Bucarchiale' Chianti Rufi na 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

ROSE

- 2023 Sancerre Rosé, Domaine Sautereau, Loire, France
£13

RED

- 2022, Salta Malbec, Bodega Colomé 'Estate Series', Argentina
£15
- 2020, 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

RUINART CHAMPAGNE

gls / bd

NV, Ruinart Brut
Champagne, France
£17 / £70

NV, Ruinart Blanc de Blancs
Champagne, France
£19 / £88

NV, Ruinart Rosé
Champagne, France
£19 / £88

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

BOTTLED BEERS

- 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

