

# No. FIFTY CHEYNE



## Surf 'n' Turf Dinner

MONDAYS, TUESDAYS,  
WEDNESDAYS & THURSDAYS

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 £9 | 6 pcs £17

**Line Caught  
Wild Seabass Fillet**  
200g  
£19

**Surf & Turf  
Beef Fillet  
and Argentinian Red Prawns**  
£32

**Cornish  
Dover sole**  
400g  
£25

**Belted Galloway  
Rib-Eye 250g**  
£21

**Belted Galloway  
Fillet 200g**  
£23

**Chateaubriand  
Blue-Grey 400g**  
£45 for two

to SHARE  
**Côte De Boeuf  
Short Horn 600g**  
£39 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

**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

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

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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 Bucarchiale' 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