

No. FIFTY CHEYNE

Saturdays

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

Small Starters to Share

3 pcs Grilled Iberico Ham Soldiers
with garlic, herb and
heritage tomato dressing
£9

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

Baked Tunworth Cheese Fondue
with baby confit potatoes,
quince jam
£12

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

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

Wild Mushroom &
Black Truffle Arancini
with crème fraîche and herb pesto
£9

Jain's Special Saturday Roasts from £25.00

Roast Chicken
with roast trimmings
£25

Roast Cauliflower
with roast trimmings
£25

Roast Beef
with roast trimmings
£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

Wild Mushroom Pappardelle
with Jerusalem artichokes,
herb pesto and turnip top leaves with Parmesan sauce
£25

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

The Grill

Belted Galloway
Chateaubriand
£89 for two

Belted Galloway
Rib-Eye 250g
£42

Côte De Boeuf
Short Horn 600g
£79 for two

Belted Galloway
Fillet 200g
£46

Surf & Turf
Beef Fillet
and Argentinian Red Prawns
£65

Line Caught
Seabass Fillet
200g
£35

Cornish
Dover sole
400g
£44

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
Truffle Creamed Potatoes £9.50
Extra Chunky Beef Fat Potato Chips £6.50
Truffle French Fries with Truffle Cream and Parmesan £10.50

Leek & Cauliflower Cheese with Milk Crumble £6
Seared Foie Gras £9.50
French Fries with Rosemary Seasoning £6.50
Lightly Creamed Spinach Leaves with Nutmeg £8.50
Bitter Leaves and Datterino Tomato Salad £5.50

SAUCES

Chimichurri £3
Béarnaise £3

Peppercorn £3
Smoked Bone Marrow £3

Puddings

Sticky Toffee Pudding
with caramelised milk crumble
and clotted cream ice cream
£10

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

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 £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