

WEEKENDS AT
No. FIFTY
CHEYNE

Saturdays

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

WILD MUSHROOM & BLACK TRUFFLE ARANCINI

with crème fraîche
and herb pesto
£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

GRILLED ARGENTINIAN RED PRAWNS

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

IAIN'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, mint sauce and
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

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

THE GRILL

Belted Galloway
Chateaubriand
£89 for two

Cornish Dover
sole 400g
£49

Belted Galloway
Rib-Eye 250g
£42

to share
Grilled
Tomahawk 2kg
two or three
£79

Surf & Turf Beef Fillet
and Argentinian Red
Prawns
£65

Belted Galloway
Fillet 200g
£46

Wild fish
of the day 200g
£35

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, datterino 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 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
£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 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

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

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

All our wines are served in 175ml and are available in 125ml by request

Please advise your waiter if you have any allergies.

A discretionary 15% service charge will be added to your bill.