

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

### UMAI MODERN CAVIAR

with crème fraîche and herb blinis  
30g £29

### CRAPAUDINE BEETROOT AND KOHLRABI SALAD

with Cashew nuts cream, blood orange and  
white asparagus with pomegranate dressing  
£12

### WILD MUSHROOM & BLACK TRUFFLE ARANCINI

with crème fraîche  
and herb pesto  
£9

### GRILLED ARGENTINIAN RED PRAWNS

3 pcs £18 | 6 pcs £34

## IAIN'S SPECIAL SATURDAY ROASTS FROM £25.00

### ROAST CUMBRIAN CHICKEN

with roast trimmings  
£25

### ROAST HERITAGE CAULIFLOWER

with roast trimmings  
£25

### ROAST HEREFORD 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

### BEEF WELLINGTON

with roast trimmings  
£109 to share

### SHARING MENU - £42pp

Grilled Argentinian Prawns  
Butterhead salad, red endive, datterino tomatoes, pickled red onion

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Grilled 60 day aged Rump of Hereford Beef

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Choice of any two puddings

### CONFIT KING OYSTER MUSHROOMS

with mushroom caramel and charred  
leeks, blackcurrant glazed shallot and  
hazelnut vinaigrette  
£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

Line Caught  
Seabass Fillet 200g  
£35

Belted Galloway  
Fillet 200g  
£46

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 mayonnaise £8.50

Smoked bone marrow £6

Truffle creamed potatoes £9.50

Beef Fat Roasted Potatoes £6.50

Grilled padron peppers, black pepper and soy mayonnaise £6.50

Seared Foie gras with blackcurrant £9.50

Carrots and kohlrabi with yoghurt and apple dressing £7

Hispi cabbage, anchovy and mandarin 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 olive oil, shortbread crumble  
and salted caramel popcorn  
£12

### GRANNY SMITH APPLE AND BLACKBERRY CRUMBLE

with cardamom custard  
£11

### POACHED PEAR AND RHUBARB

with Pedro Ximénez syrup and  
rhubarb sorbet  
£11

### 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

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

Please advise your waiter if you have any allergies.

## 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

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