

WEEKENDS AT
No. FIFTY
CHEYNE
Sundays

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

SUNDAY ROASTS

Our classic Sunday Roasts and our Limited Editions are served with a Yorkshire pudding, glazed carrots, hispi cabbage, roast potatoes and sausage stuffing.
Accompanied by homemade gravy, horseradish and bread sauce

ROAST HERITAGE CAULIFLOWER

chickpea and bean stuffing with roast
trimmings
£29

ROAST CUMBRIAN CHICKEN

with bread sauce and roast trimmings
£36

RIB OF BELTED GALLOWAY BEEF
with braised rip cap, smoked bone marrow and roast trimmings
£65
SPECIAL - STRICTLY LIMITED QUANTITY

ROAST HEREFORD BEEF

with horseradish sauce and
roast trimmings
£42

ROAST HERDWICK LAMB
LEG AND SHOULDER

with wild garlic pesto, mint sauce and
roast trimmings
£39

THE GRILL

Belted Galloway
Chateaubriand
£89 for two

Cornish Dover
sole 400g
£49

Belted Galloway
Rib-Eye 250g
£42

Surf & Turf Beef Fillet
and Argentinian Red
Prawns
£65

Wild Fish
of the day 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

Leek & Cauliflower Cheese with Milk Crumble £6

Smoked bone marrow £6

Grilled padron peppers, black pepper and soy dressing £6.50

Seared Foie gras with blackcurrant £9.50

Beef Fat Roasted Potatoes £6.50

French fries £6.50 Add truffle mayonnaise £2

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

Grilled broccolini, black pepper and soy dressing £8.50

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 Bucurchiale' 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.