

WEEKDAYS AT  
No. FIFTY  
CHEYNE



Surf 'n' Turf

MONDAY to FRIDAY

FLUTE of RUINART BRUT CHAMPAGNE £17  
BOTTLE of RUINART BRUT CHAMPAGNE £70

STARTERS

TRUFFLE LINGUINI

with caramelised artichoke,  
mushroom caramel and  
light parmesan sauce

£15

HAND PICKED CRAB

white crab meat and brown crab  
mayonnaise with pickled cucumber, fresh  
late winter tomatoes and chilled  
consommé with basil oil

£19

CRAPAUDINE BEETROOT AND  
KOHLRABI SALAD

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

£12

UMAI MODERN CAVIAR

with crème fraîche and  
herb blinis  
30g £29

GRILLED ARGENTINIAN  
RED PRAWNS

with garlic and herb, butterhead salad, red endive,  
datterino tomatoes with lemon mayonnaise

3pcs £9

MAINS

CONFIT KING OYSTER MUSHROOMS

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

£25

STEAMED HAKE

with langoustine and late winter vegetable  
broth, white bean with nettle pesto,  
pickled rhubarb and smoked butter

£29

SLADESDOWN DUCK BREAST

with truffle creamed potatoes, caramelised endives  
and Seville orange honey with lemon grass and  
burgundy red wine sauce

£39

THE DUKE OF BEEF WELLINGTON

with truffle creamed potatoes and Swiss chard with mushroom caramel and smoked bone marrow sauce  
£55 to share

HALF PRICE GRILL SELECTION

WILD FISH OF  
THE DAY 200G  
£19

BELTED GALLOWAY  
RIB-EYE 250G  
£21

to share  
CHATEAUBRIAND  
BLUE-GREY 400G  
£45 for two

Béarnaise Sauce £3

SURF & TURF  
BEEF FILLET AND  
ARGENTINIAN RED PRAWNS  
£32

CORNISH DOVER  
SOLE 400G  
£25

Peppercorn Sauce £3

BELTED GALLOWAY  
FILLET 200G  
£23

Chimichurri Sauce £3

GRILLED  
ARGENTINIAN RED  
PRAWNS  
3 pcs £9 | 6 pcs £18

to share  
GRILLED  
TOMAHAWK 2KG  
two or three  
£79

Smoked Bone Marrow Sauce £3

SIDES

Grilled broccolini, black pepper and soy mayonnaise £8.50

Smoked bone marrow £6

Truffle creamed potatoes £9.50

Extra chunky beef fat chips £6.50

Grilled padron peppers, black pepper and soy dressing £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

Confit king oyster mushroom and leeks with hazelnut dressing £7

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 cardamon 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 / btl

**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.