



No. FIFTY
CHEYNE

Taste of Fifty

1 - course £15pp

2 - course £19pp

3 - course £23pp

FLUTE of RUINART BRUT CHAMPAGNE £17

BOTTLE of RUINART BRUT CHAMPAGNE £70

STARTERS

SALAD OF ASPARAGUS

peas and jersey royal potatoes with courgettes and whipped ricotta, sweet mustard dressing

AGED BEEF CARPACCIO

with wild garlic pesto, pickled mushrooms, watercress salad with Caesar dressing

CITRUS CURED SALMON

with beetroot and dill, fresh blood orange and pickled cucumber with pomegranate dressing and yoghurt

MAINS

CONFIT KING OYSTER MUSHROOMS

with asparagus and peas, confit shallot and hazelnut dressing

STEAMED HAKE

with langoustine and white beans, spring vegetables and pea pure, pickled rhubarb and smoked butter

BRAISED HERDWICK LAMB SHOULDER

with wild garlic pesto and whipped goats ricotta, crushed jersey royal potatoes with wild garlic lamb broth

PUDDING

POACHED STRAWBERRIES

with Ruinart champagne syrup, strawberry, clotted cream ice cream and mint jellies

RHUBARB, PEAR AND RASPBERRY OAT CRUMBLE

with vanilla custard

DARK CHOCOLATE AND MASCARPONE MOUSSE

with shortbread crumble, caramel popcorn and chocolate sauce

STICKY TOFFEE PUDDING

with clotted cream ice cream and salted caramel sauce

A SELECTION OF HAND PICKED CHEESES

Served with crackers, Orchid pear chutney, berry jams and fresh honey Three cheeses

