



NO. FIFTY  
CHEYNE

**Lunch Set Menu – 3 courses**

Individually Plated

*Homemade olive oil focaccia*

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*Beef tartare with truffle dressing, pickled shimeji mushroom and pumpkin with celeriac remoulade, crispy potato straws and Pecorino cheese*

*Salad of beetroot, carrot and butternut squash,  
pickled pear with apple and balsamic dressing, whipped goats curd*

*Warm cured citrus salmon with crème fraîche, baby potato salad and quince purée  
with pickled cucumber and sweet wholegrain mustard dressing*

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*Roasted vanilla and citrus duck breast and confit leg with truffle creamed potatoes,  
wilted spinach, wild mushroom and smoked bone marrow sauce*

*Fillet of wild sea bass with saffron and herb pesto risotto, baby onions*

*Hand stretched pappardelle with Brussel sprouts, squash and herb pesto,  
turnip top leaves and Parmesan sauce*

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*Pink Lady apple tarte tatin with Sauternes caramel and vanilla ice cream*

*Chocolate fondant with salted caramel sauce, candied popcorn and  
clotted cream ice cream*

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*Petit Fours*

**£35 per person**

**SHARING CHEESEBOARD** *(Suitable for 10 people)*

*Three of our selection of fine cheeses with crackers and chutney - £48 supplement*