



NO. FIFTY
CHEYNE

Lunch Sharing Menu

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

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

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

Grilled Argentinian red prawn with garlic and herb, fennel and red apple salad with lemon mayonnaise

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Roasted vanilla and citrus glazed duck breast and confit leg with truffle creamed potatoes, wilted spinach 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

35-day aged grilled bavette

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Sticky toffee pudding with caramelised milk crumble and clotted cream ice cream

Dark chocolate & Mascarpone mousse, salted caramel sauce and candied popcorn

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Petit Fours

£49 per person

SHARING CHEESEBOARD (*Suitable for 10 people*)

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