

No. FIFTY
CHEYNE
Mothering Sunday

£85 PER PERSON

PETAL FIZZ

Lillet, Rose Liqueur & Bubbles
£9

FLUTES OF RUINART BRUT CHAMPAGNE AT £17
BOTTLES OF RUINART BRUT CHAMPAGNE AT £70
30g of Oscietra Caviar with Fine Herb Blinis £29

STARTERS

HAND PICKED CRAB

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

BEEF CARPACCIO

Bloody Mary dressing, pickled red onions and
truffle celeriac remoulade, crispy potato straws with
Pecorino cheese

**CRAPAUDINE BEETROOT
KOHLRABI SALAD**

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

GRILLED ARGENTINIAN RED PRAWNS

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

OUR MOTHERING SUNDAY ROASTS & GRILL

All our Mothering Sunday Roasts and our grill dishes are served with a Yorkshire pudding, glazed carrots, hispi cabbage, roast potatoes and sausage stuffing. Accompanied by homemade gravy, horseradish and bread

**ROASTED HERITAGE
CAULIFLOWER**

with mixed bean
and herb stuffing

ROAST CHICKEN

with fine herbs, brioche
and truffle stuffing

**HERDWICK LAMB
LEG & SHOULDER**

with pistachio pesto and
mint sauce

ROASTED BEEF RUMP

60-Day Aged

GRILL

£10pp supplement with a choice of side and sauce

CORNISH DOVER SOLE

350g

**45-DAY AGED
CHATEAUBRIAND
BLUE-GREY**

400g to share

**BELTED GALLOWAY
RIB-EYE**

250g

**45-DAY AGED
BELTED GALLOWAY
FILLET**

200g

SIDES

Beef fat roasted potatoes £6.50
Grilled broccolini, black pepper and soy mayonnaise £8.50
Grilled padrón peppers, black pepper and soy mayonnaise £6.50
Seared foie gras with blackcurrant £9.50

Leek & cauliflower cheese with milk crumble £6
French fries £6.50 Add truffle mayonnaise £2
Butterhead salad, red endive, datterino tomatoes,
pickled red onion £5.50

SAUCES

Chimichurri £3
Béarnaise £3

Peppercorn £3
Smoked Bone Marrow £3

PUDDINGS

STICKY TOFFEE PUDDING

with clotted cream ice cream and
salted caramel sauce

**POACHED PEAR
and RHUBARB**

with Pedro Ximénez syrup and
rhubarb sorbet

**DARK CHOCOLATE and
MASCARPONE MOUSSE**

with olive oil, shortbread crumble
and salted caramel popcorn

Please advise your waiter if you have any allergies.
A discretionary 15% service charge will be added to

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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

RUINART CHAMPAGNE

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
Bubbles
£9

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

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

A discretionary 15% service charge will be added to your bill.

Please advise your waiter if you have any allergies.