



No. FIFTY  
**CHEYNE**  
*Easter 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

**CITRUS CURED SALMON GRAVADLAX**

pickled cucumber and crème fraiche  
 with orange, shallot and olive oil dressing

**CHILLED PEA AND MINT SOUP**

with whipped ricotta, Nocellara olives  
 and pea sorbet

**BEEF CARPACCIO**

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

**GRILLED ARGENTINIAN RED PRAWNS**

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

OUR EASTER SUNDAY ROASTS & GRILL

All our Easter 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 STRAWBERRIES**

and vanilla custard with basil and  
 strawberry syrup

**DARK CHOCOLATE and  
 MASCARPONE MOUSE**

with olive oil, shortbread crumble  
 and salted caramel popcorn





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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 Rufina 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

### 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

