

WEEKDAYS AT No. FIFTY CHEYNE

FLUTE of RUINART BRUT CHAMPAGNE £17
BOTTLE of RUINART BRUT CHAMPAGNE £70

STARTERS

AGED BEEF CARPACCIO
with wild garlic pesto, pickled mushrooms, watercress salad with Caesar dressing
£15

CITRUS CURED SALMON
with beetroot and dill, fresh blood orange and pickled cucumber with pomegranate dressing and yoghurt
£17

SPRING SALAD OF ASPARAGUS AND PEA
jersey royal potatoes with courgettes and whipped ricotta, sweet mustard dressing
£12

OSCIETRA CAVIAR
with crème fraîche and herb blinis
30g £47

GRILLED ARGENTINIAN RED PRAWNS
with garlic and herb, butterhead salad, red endive, datterino tomatoes, pickled red onion
3pcs £18

MAINS

CONFIT KING OYSTER MUSHROOMS
with asparagus and peas, confit shallot and hazelnut dressing
£25

STEAMED HAKE
with langoustine and white beans, spring vegetables and pea pure, pickled rhubarb and smoked butter
£29

HERDWICK LAMB RUMP AND BRAISED SHOULDER
with wild garlic pesto and whipped goats ricotta, crushed baby potatoes with wild garlic lamb broth
£39

BEEF WELLINGTON
with truffle creamed potatoes and Swiss chard with and smoked bone marrow sauce
£109 to share

SHARING MENU - £42pp
Grilled Argentinian Prawns
Butterhead salad, red endive, datterino tomatoes, pickled red onion
Grilled 60 day aged Rump of Hereford Beef
Choice of any two puddings

GRILL

FILLET OF WILD SEABASS 200G
£35

to share
CHATEAUBRIAND BLUE-GREY 400G
£89 for two

Béarnaise Sauce £3

BELTED GALLOWAY RIB-EYE 250G
£42

CORNISH DOVER SOLE 400G
£49

Peppercorn Sauce £3

SURF & TURF BEEF FILLET AND ARGENTINIAN RED PRAWNS
£65

BELTED GALLOWAY FILLET 200G
£46

HALF OR WHOLE NATIVE LOBSTER
£17/£29

Chimichurri Sauce £3

GRILLED ARGENTINIAN RED PRAWNS
3 pcs £18 | 6 pcs £34

to share
GRILLED TOMAHAWK 2KG
two or three
£79

Smoked Bone Marrow Sauce £3

SIDES

Grilled broccolini, black pepper and soy dressing £8.50
Smoked bone marrow £6
Truffle creamed potatoes £9.50
Extra chunky beef fat chips £6.50
Grilled padron peppers, black pepper and soy dressing £6.50
Scared Foie gras with blackcurrant £9.50

Carrots with yoghurt and apple dressing £7
Hispi cabbage, anchovy and orange dressing, crispy onions £7
French fries £6.50 Add truffle mayonnaise £2
Confit king oyster mushroom and asparagus with hazelnut dressing £7
Lightly creamed spinach leaves with nutmeg £8.50
Butterhead salad, red endive, datterino tomatoes, pickled red onion £5.50

PUDDINGS

DARK CHOCOLATE AND MASCARPONE MOUSSE
with shortbread crumble, caramel popcorn and chocolate sauce
£10

RHUBARB, PEAR AND RASPBERRY OAT CRUMBLE
with vanilla and white chocolate custard
£11

POACHED STRAWBERRIES
with Ruinart champagne syrup, strawberry, clotted cream ice cream and mint jellies
£12

STICKY TOFFEE PUDDING
with clotted cream ice cream and salted caramel sauce
£12

A SELECTION OF HAND PICKED CHEESES
Served with crackers, Orchid pear chutney, berry jams and fresh honey Three cheeses
£14



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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

ROSE

2023 Sancerre Rosé, Domaine Sautereau,
Loire, France
£52

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

ROSE

2023 Sancerre Rosé, Domaine Sautereau, Loire, France
£13

RED

2022, Salta Malbec, Bodega Colomé 'Estate Series', Argentina
£15

2020, Brunello di Montalcino, Fossacolle, Tuscany, Italy
£18

2019, Pavillon de Leoville Poyferre, Bordeaux, France
£19

RUINART CHAMPAGNE

gls / bd

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 Ruinart Brut
£15

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

BOTTLED 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