

# WEEKENDS AT No. FIFTY CHEYNE

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

## STARTERS

### TRUFFLE LINGUINI

with caramelised artichoke,  
mushroom caramel and  
light parmesan sauce

£15

### HAND PICKED CRAB

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

£19

### CRAPAUDINE BEETROOT AND KOHLRABI SALAD

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

£12

### UMAI MODERN CAVIAR

with crème fraîche and  
herb blinis

30g £29

### GRILLED ARGENTINIAN RED PRAWNS

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

3pcs £18

## MAINS

### CONFIT KING OYSTER MUSHROOMS

with mushroom caramel and charred leeks,  
blackcurrant glazed shallot and hazelnut vinaigrette

£25

### STEAMED HAKE

with langoustine and late winter vegetable  
broth, white bean with nettle pesto,  
pickled rhubarb and smoked butter

£29

### SLADESDOWN DUCK BREAST

with truffle creamed potatoes, caramelised endives  
and Seville orange honey with lemon grass and  
burgundy red wine sauce

£39

## BEEF WELLINGTON

with truffle creamed potatoes and Swiss chard with  
mushroom caramel 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

WILD FISH OF  
THE DAY 200G  
£35

BELTED GALLOWAY  
RIB-EYE 250G  
£42

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

SURF & TURF  
BEEF FILLET AND  
ARGENTINIAN RED PRAWNS  
£65

CORNISH DOVER  
SOLE 400G  
£49

BELTED GALLOWAY  
FILLET 200G  
£46

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

to share  
GRILLED  
TOMAHAWK 2KG  
two or three  
£79

Béarnaise Sauce £3

Peppercorn Sauce £3

Chimichurri Sauce £3

Smoked Bone Marrow Sauce £3

## SIDES

Grilled broccolini, black pepper and soy mayonnaise £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

Seared Foie gras with blackcurrant £9.50

Carrots and kohlrabi with yoghurt and apple dressing £7

Hispi cabbage, anchovy and mandarin dressing, crispy onions £7

French fries £6.50 Add truffle mayonnaise £2

Confit king oyster mushroom and leeks 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 olive oil, shortbread crumble  
and salted caramel popcorn

£12

### GRANNY SMITH APPLE AND BLACKBERRY CRUMBLE

with cardamon custard

£11

### POACHED PEAR AND RHUBARB

with Pedro Ximénez syrup and  
rhubarb sorbet

£11

### 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

### 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

gls / btl

**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

Please advise your waiter if you have any allergies.

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