



No. FIFTY
CHEYNE
Easter Monday

PETAL FIZZ
 Lillet, Rose Liqueur & Bubbles
 £9

FLUTES OF RUINART BRUT CHAMPAGNE AT £17
 BOTTLES OF RUINART BRUT CHAMPAGNE AT £70

SMALL STARTERS TO SHARE

3 PCS GRILLED IBERICO
 HAM SOLDIERS

with garlic, herb and
 heritage tomato dressing
 £9

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

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

WILD MUSHROOM & BLACK
 TRUFFLE ARANCINI
 with crème fraîche
 and herb pesto
 £9

GRILLED ARGENTINIAN
 RED PRAWNS
 Butterhead salad, red endive, datterino
 tomatoes, pickled red onion
 3 pcs £18 | 6 pcs £34

MONDAY ROASTS

Our classic Sunday Roasts and our Limited Editions are served with a Yorkshire pudding, glazed carrots, hispi cabbage, roast potatoes and sausage stuffing.
 Accompanied by homemade gravy, horseradish and bread sauce

ROAST HERDWICK LAMB
 LEG AND SHOULDER
 with wild garlic pesto and roast trimmings
 £29

ROAST HERFORD BEEF
 with roast trimmings
 £29

ROAST CUMBRIAN CHICKEN
 with roast trimmings
 £25

ROAST HERITAGE
 CAULIFLOWER
 with roast trimmings
 £25

SHARING ROAST
 £39pp - 2 courses

Roast chicken, Hereford beef and Herdwick lamb leg and
 shoulder with wild garlic pesto and all the trimmings

Pudding of your choice

BEEF WELLINGTON

with roast trimmings
 £55

THE GRILL

Belted Galloway
 Chateaubriand
 £45 for two

Cornish Dover
 sole 400g
 £25

Belted Galloway
 Rib-Eye 250g
 £21

Surf & Turf Beef Fillet
 and Argentinian Red
 Prawns
 £32

Wild Fish
 of the day
 £19

Belted Galloway
 Fillet 200g
 £23

Add roast trimmings to any grill dishes to create a roast - £9.50

Béarnaise Sauce £3

Peppercorn Sauce £3

Chimichurri Sauce £3

Smoked Bone Marrow Sauce £3

SIDES

Leek & Cauliflower Cheese with Milk Crumble £6
 Smoked bone marrow £6

Grilled padron peppers, black pepper and soy dressing £6.50
 Seared Foie gras with blackcurrant £9.50

Beef Fat Roasted Potatoes £6.50

French fries £6.50 Add truffle mayonnaise £2

Butterhead salad, red endive, datterino tomatoes, pickled red onion £5.50
 Grilled broccolini, black pepper and soy dressing £8.50

PUDDINGS

DARK CHOCOLATE AND
 MASCARPONE MOUSSE
 with shortbread crumble, caramel
 popcorn and chocolate sauce
 £12

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

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 Bucarchiale' 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

All our wines are served in 175ml and are available in 125ml by request

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