



No. FIFTY

CHEYNE

Easter Weekend Lunch

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

EASTER WEEKEND ROASTS

ROAST HERDWICK LAMB

LEG AND SHOULDER

with wild garlic pesto and roast trimmings

£29

ROAST HEREFORD BEEF

with roast trimmings

£29

ROAST CUMBRIAN CHICKEN

with roast trimmings

£25

ROAST HERITAGE

CAULIFLOWER

with roast trimmings

£25

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

MAIN COURSES

BEEF WELLINGTON

with roast trimmings

£109 to share

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

CONFIT KING OYSTER
MUSHROOMS

with asparagus and peas, confit shallot
and hazelnut dressing

£25

THE GRILL

Belted Galloway

Chateaubriand

£89 for two

Cornish Dover

sole 400g

£49

Belted Galloway

Rib-Eye 250g

£42

to share
Grilled

Tomahawk 2kg

two or three

£79

Surf & Turf Beef Fillet

and Argentinian Red

Prawns

£65

Belted Galloway

Fillet 200g

£46

Wild Fish

of the day

£35

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

Grilled broccolini, black pepper and soy dressing £8.50

Smoked bone marrow £6

Truffle creamed potatoes £9.50

Beef Fat Roasted Potatoes £6.50

Grilled padron peppers, black pepper and soy mayonnaise £6.50

Seared 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

Leek & Cauliflower Cheese with Milk Crumble £6

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

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

No. FIFTY
CHEYNE

Easter Weekend Lunch

PETAL FIZZ

Lillet, Rose Liqueur & Bubbles
£9

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

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