

WEEKDAYS AT  
No. FIFTY  
CHEYNE



Surf 'n' Turf

MONDAY to FRIDAY

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 £9

MAINS

CONFIT KING OYSTER MUSHROOMS

with asparagus and peas, confit shallot and hazelnut dressing  
£25

STEAMED HAKE

with langoustine and spring vegetable broth, pea puree, pickled rhubarb and smoked butter  
£29

HERDWICK LAMB RUMP AND BRAISED SHOULDER

with wild garlic and whipped goats ricotta, crushed jersey royal potatoes with wild garlic lamb broth  
£39

THE DUKE OF BEEF WELLINGTON

with truffle creamed potatoes and Swiss chard and smoked bone marrow sauce  
£55 to share

HALF PRICE GRILL SELECTION

WILD FISH OF THE DAY 200G  
£19

SURF & TURF BEEF FILLET AND ARGENTINIAN RED PRAWNS  
£29

GRILLED ARGENTINIAN RED PRAWNS  
3 pcs £9 | 6 pcs £18

to share  
CHATEAUBRIAND BLUE-GREY 400G  
£45 for two

BELTED GALLOWAY RIB-EYE 250G  
£21

BELTED GALLOWAY FILLET 200G  
£23

CORNISH DOVER SOLE 400G  
£25

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 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

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

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 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

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

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

Please advise your waiter if you have any allergies.



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

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