

WEEKENDS AT No. FIFTY
CHEYNE

Saturday Lunch

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

HEIRLOOM TOMATO
AND CARAMELISED
PEACH SALAD
with tomato fondue, burrata, herb focaccia
crostons and an apple and sorrel garnish
£14

HALF NATIVE LOBSTER
with parsley and garlic butter, butterhead
salad, red endive, datterino tomatoes,
pickled red onion
£17

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 £9 | 6 pcs £18

IAIN'S SPECIAL SATURDAY ROASTS FROM £25.00

ROAST HERITAGE
CAULIFLOWER
chickpea and bean stuffing with roast
trimmings
£25

ROAST CUMBRIAN
CHICKEN
with bread sauce and roast
trimmings
£25

ROAST HEREFORD
BEEF
with horseradish sauce and roast
trimmings
£29

ROAST HERDWICK LAMB
LEG AND SHOULDER
with herb pesto, mint sauce and trimmings
£29

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

LOBSTER AND STEAK SHARING MENU - £42pp

Half Native Lobster each
with parsley and garlic butter and house salad
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450g Grilled 60 day aged Beef Rump
to share
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Your selection of any dessert each

BEEF WELLINGTON £55 to share

parma ham, Yorkshire
pudding, carrots and hispi
cabbage with roast potatoes
and bone marrow sauce

SHARING ROAST £39pp - 2 courses

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

HALF PRICE GRILL SELECTION

Belted Galloway
Chateaubriand
£49 for two

Cornish Dover
sole 400g
£25

Whole Native
Lobster
£29

Belted Galloway
Rib-Eye 250g
£23

Surf & Turf Beef Fillet
and Argentinian Red
Prawns
£29

Fillet of Wild
Seabass 200g
£19

Belted Galloway
Fillet 200g
£25

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 with lemon, chilli and flaked almonds £8.50

Smoked bone marrow £6

Truffle creamed potatoes £9.50

Beef Fat Roasted Potatoes £6.50

Grilled padron peppers, black pepper and soy dressing £6.50

Sear'd Foie gras with blackcurrant £9.50

Heritage carrots with tomato fondue, goats curd and citrus caramel £7

Hispi cabbage with prawn X.O sauce and crispy shallots £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

BLISTERED PEACHES
AND CARAMELISED
PUFF PASTRY
with soft whipped vanilla cream, peach
compote and sorbet, lemon verbena
syrup
£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

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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

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

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