

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 TARTAR
with Bloody Mary dressing and house pickles with shallot puree and potato straw and comté cheese
£17

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

GAZPACHO WITH WATERMELON AND NATIVE LOBSTER
with chilli guacamole and gazpacho dressing with red pepper sorbet and Tuscan olive oil
£19

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

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

GRILLED ARGENTINIAN RED PRAWNS
with garlic and herb, butterhead salad, red endive, datterino tomatoes, pickled red onion
3 pcs £9 | 6 pcs £18

MAINS

MISO AUBERGINE WITH TOMATO AND COURGETTES
with summer green herb tahini and pomegranate dressing, whipped goats curd and crispy shallots
£25

STEAMED JOHN DORY FILLET
with broad beans, crab and sweetcorn risotto with Amalfi lemon and pickled gooseberries
£29

HERDWICK LAMB NAVARIN
with whipped seaweed goats curd and pesto, confit baby leek potatoes with peas and baby turnips, carrots, tomatoes and globe artichokes
£31

BEEF WELLINGTON

£55 to share

parma ham, truffle creamed potatoes and Swiss chard with smoked bone marrow sauce

LOBSTER AND STEAK SHARING MENU - £42pp

Half Native Lobster each with parsley and garlic butter and house salad

450g Grilled 60 day aged Beef Rump to share

Your selection of any dessert each

HALF PRICE GRILL SELECTION

FILLET OF WILD SEABASS 200G
£19

SURF & TURF BEEF FILLET AND ARGENTINIAN PRAWNS
£29

GRILLED ARGENTINIAN RED PRAWNS
6pcs £18

BELTED GALLOWAY RIB-EYE 250G
£23

BELTED GALLOWAY FILLET 200G
£25

to share CHATEAUBRIAND BLUE- GREY 400G
£49 for two
Béarnaise Sauce £3

CORNISH DOVER SOLE 400G
£25

WHOLE NATIVE LOBSTER
£29

to share BELTED GALLOWAY T-BONE 1.2kg
£79 for two

Chimichurri Sauce £3

Smoked Bone Marrow Sauce £3

SIDES

Smoked bone marrow £6

Grilled broccolini with lemon, chilli and flaked almonds £8.50

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

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

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 verbeña 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