

WEEKENDS AT

No. FIFTY
CHEYNE

Sunday Evening

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
croûtons and an apple and sorrel granita
£14

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

GRILLED ARGENTINIAN
RED PRAWNS
Butterhead salad, red endive, datterino
tomatoes, pickled red onion
3 pcs £9 | 6 pcs £18

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

SUNDAY 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

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

ROAST HERITAGE CAULIFLOWER

£25

ROAST CUMBRIAN CHICKEN

£25

ROAST HERDWICK LAMB LEG AND SHOULDER

£29

ROAST HEREFORD BEEF

£29

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

Belted Galloway
Rib-Eye 250g
£23

Cornish Dover
sole 400g
£25

Surf & Turf Beef Fillet
and Argentinian Red
Prawns
£29

Belted Galloway
Fillet 200g
£25

Fillet of Wild
Seabass 200g
£29

Whole Native Lobster
£29

Béarnaise Sauce £3

Add roast trimmings to any grill dishes to create a roast - £9.50
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 with lemon, chilli and flaked almonds £8.50

PUDDINGS

DARK CHOCOLATE AND MASCARPONE MOUSSE

with olive oil, shortbread crumble
and salted caramel popcorn
£12

BLISTERED PEACHES AND CARAMELISED PUFF PASTRY

with soft whipped vanilla cream, peach
compote and sorbet, lemon verberna 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

A SELECTION OF HAND PICKED CHEESES

Served with crackers, Orchid pear chutney, berry jams and fresh honey Three cheeses £14

Please advise your waiter if you have any allergies.

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

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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

2019, Brunello di Montalcino, Fossacolle, Tuscany, Italy

£18

2019, Pavillon de Leoville Poyferre, Bordeaux, France

£19

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

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

Please advise your waiter if you have any allergies.

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