

No. FIFTY
CHEYNE

Taste of Fifty

2 - course £29pp

3 - course £33pp

FLUTE of RUINART BRUT CHAMPAGNE £17

BOTTLE of RUINART BRUT CHAMPAGNE £70

STARTERS

GAZPACHO WITH WATERMELON AND NATIVE LOBSTER

with chilli guacamole and gazpacho dressing with red pepper sorbet and Tuscan olive oil

HEIRLOOM TOMATO AND CARAMELISED PEACH SALAD

with tomato fondue, burrata and herb focaccia croutons with apple and sorrel granita

AGED BEEF TARTAR

with Bloody Mary dressing and house pickles with shallot puree and potato straw, Comte cheese

MAINS

MISO AUBERGINE WITH TOMATO AND COURGETTES

with summer green herb tahini and pomegranate dressing, whipped goats curd and crispy shallots

STEAMED JOHN DORY FILLET

with broad beans, crab and sweetcorn risotto with Amalfi lemon and picked gooseberries

HERDWICK LAMB NAVARIN

with whipped seaweed goats curd and pesto, confit baby lou potatoes with peas and baby turnips, carrots, tomatoes and globe artichokes

PUDDING

POACHED STRAWBERRIES

with Ruinart champagne syrup, strawberry, clotted cream ice cream and mint jellies

BLISTERED PEACHES WITH CARAMELISED PUFF PASTRY

with soft whipped vanilla cream, peach
compote and sorbet, lemon verbena syrup

DARK CHOCOLATE AND MASCARPONE MOUSSE

with shortbread crumble, caramel popcorn and chocolate sauce

STICKY TOFFEE PUDDING

with clotted cream ice cream and salted caramel sauce

A SELECTION OF HAND PICKED CHEESES

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

