

WEEKENDS AT
No. FIFTY
CHEYNE

Sunday 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

tomato fondue, burrata and herb focaccia
croutons with an apple and sorrel granita
£14

WILD MUSHROOM & BLACK TRUFFLE ARANCINI

with crème fraîche
and herb pesto
£9

GRILLED ARGENTINIAN RED PRAWNS

Butterhead salad, datterino tomatoes,
pickled red onion
3 pcs £18 | 6 pcs £34

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

ROAST HERITAGE CAULIFLOWER

chickpea and bean stuffing with roast
trimmings
£29

ROAST CUMBRIAN CHICKEN

with bread cause and roast
trimmings
£36

ROAST HEREFORD BEEF

with horseradish sauce and roast
trimmings
£42

ROAST HERDWICK LAMB LEG AND SHOULDER

with herb pesto, mint sauce and trimmings
£39

AUSTRALIAN BLACK TRUFFLES - our affordable luxury, 5g for £9

Elevate your roast with shavings of fresh black Australian winter truffle

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

SHARING ROAST £39pp - 2 courses

Roast chicken, Hereford beef and
Herdwick lamb leg and shoulder with
herb pesto and all the trimmings
~
Your selection of any dessert each

100 DAY AGED RIB OF BELTED GALLOWAY

BEEF
STRICTLY LIMITED
QUANTITY
£65

with braised rib cap, smoked bone
marrow and roast trimmings

THE GRILL

Belted Galloway
Chateaubriand
£89 for two

Whole Wild Brill
500G
£49

Belted Galloway
Rib-Eye 250g
£42

Surf & Turf Beef Fillet
and Argentinian Red
Prawns
£65

Fillet of Wild
Seabass 200g
£35

Belted Galloway
Filler 200g
£46

Personalise any grill dish with our signature roast trimmings - £9.50

Béarnaise Sauce £3

Peppercorn Sauce £3

Chimichurri Sauce £3

Smoked Bone Marrow Sauce £3

SIDES

Lightly creamed spinach leaves with nutmeg £8.50

Leek & Cauliflower Cheese with Milk Crumble £6

Smoked bone marrow £6

Grilled padron peppers, black pepper and soy dressing £6.50

Searred Foie gras with blackcurrant £9.50

Hispi cabbage with prawn X.O sauce and crispy shallots £7

Beef Fat Roasted Potatoes £6.50

French fries £6.50 Add truffle mayonnaise £2

Butterhead salad, datterino tomatoes, pickled red onion £5.50

Grilled broccolini with lemon, chilli and flaked almonds £8.50

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

A SELECTION OF HAND PICKED CHEESES

Served with crackers, Orchid pear chutney and fresh fruit

£14

WEEKENDS AT

No. FIFTY

CHEYNE

Sunday Lunch

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 'Rosa Ruiz' Rías Baixas Albariño, Santiago Ruiz, Galicia, Spain
£45
- 2023, Single Vineyard Sauvignon Blanc 'Holdaway', Marlborough, New Zealand
£55
- 2022 Bourgogne Hautes Côtes de Beaune 'Les Foires', Domaine du Château Philippe le Hardi, Burgundy, France
£64
- 2023, Chablis 1er Cru 'L'Essence des Climats', Laroche, Burgundy, France
£69

ROSE

- 2023 Sancerre Rosé, Domaine Sautereau, Loire, France
£55

RED

- 2023 Morgon 'Côte du Py', Jean-Marc Burgaud, Beaujolais, France
£49
- 2022, Salta Malbec, Bodega Colomé 'Estate Series', Argentina
£58
- 2022 Givry Rouge 'Champ La Dame', Domaine Desvignes, Burgundy, France
£69
- 2019, Brunello di Montalcino, Fossacolle, Tuscany, Italy
£78

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 'Rosa Ruiz' Rías Baixas Albariño, Santiago Ruiz, Galicia, Spain
£13
- 2023, Single Vineyard Sauvignon Blanc 'Holdaway', Marlborough, New Zealand
£14
- 2022 Bourgogne Hautes Côtes de Beaune 'Les Foires', Domaine du Château Philippe le Hardi, Burgundy, France
£17
- 2023, Chablis 1er Cru 'L'Essence des Climats', Laroche, Burgundy, France
£19

ROSE

- 2023 Sancerre Rosé, Domaine Sautereau, Loire, France
£13

RED

- 2023 Morgon 'Côte du Py', Jean-Marc Burgaud, Beaujolais, France
£14
- 2022, Salta Malbec, Bodega Colomé 'Estate Series', Argentina
£17
- 2022 Givry Rouge 'Champ La Dame', Domaine Desvignes, Burgundy, France
£18
- 2019, Brunello di Montalcino, Fossacolle, Tuscany, Italy
£19

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
£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

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.