

STARTERS -

NATIVE IRISH OYSTERS

with cabernet shallot vinegar and fresh lemon 3pcs £11 | 6 pcs £21

N25 OSCIETRA CAVIAR with crème fraîche and herb blinis

30g £57

GRILLED ARGENTINIAN RED PRAWNS with parsley and garlic butter, butterhead salad,

datterino tomatoes, pickled red onion 3 pcs £11

SHARING MAIN COURSES

DUKE OF BEEF WELLINGTON

£59 to share

Our Beef Wellington is wrapped in a herb crepe, wild mushroom and chicken duxelle, Bayonne ham & English mustard, with smoked bone marrow sauce.

BUTTERFLY WHOLE WILD SEABASS

£55 to share

Squid ink risotto with parsley, garlic and parmesan, salted lemon and fresh pear

EXTRAORDINARY VALUE PREMIUM GRILL SELECTION

SURF & TURF BEEF FILLET AND ARGENTINIAN PRAWNS

635

SEABASS 200g £25

FILLET OF WILD

BELTED GALLOWAY

FILLET 200g

£32

to share RIB OF BEEF 1.2kg £89

GRILLED ARGENTINIAN RED PRAWNS 6pcs £21

to share CHATEAUBRIAND 400g \$64 for two

BELTED GALLOWAY RIB-EYE 250g £29

WHOLE WILD IOHN DORY on the bone 500g €20

Béarnaise Sauce£3

Peppercorn Sauce£3

Chimichurri Sauce£3

Smoked Bone Marrow Sauce£3

SIDES

Smoked bone marrow £6

Grilled courgettes with herb emulsion & soy £7 Grilled padron peppers, black pepper & soy dressing £6.50 Truffle creamed potatoes £9.50

Extra chunky beef fat chips £6.50 Seared Foie gras with blackcurrant £9.50

Heritage carrots, herb emulsion, creme fraiche \$7 Butterhead salad, datterino tomatoes, pickled red onion £5.50 Hispi cabbage with black pepper & soy dressing £7 French fries £6.50 Add truffle mayonnaise £2 Lightly creamed spinach leaves with nutmeg £8.50



No. FIFTY CHEYNE



RUINART CHAMPAGNE

NV, Ruinart Brut Champagne, France £17 / £70

NV, Ruinart Blanc de Blancs Champagne, France £19 / £88

NV, Ruinart Rosé Champagne, France £19 / £88

SIGNATURE 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

ELDERFLOWER MOJITO

White Rum, Elderflower, Lime and Soda Water £9.50

MEZCAL PICANTE

Mezcal, Green Peppers, Agave Syrup and Lime £10

BLOODY Marys

BLOODY MARY

Vodka, Tomato, Lemon, Worcestershire Sauce, Tabasco, with a Charcuterie board topper £9.50

BLOODY MARIA

Quiquiriqui Mezcal, Green Chartreuse, Grapefruit, Tomato, Lime, Agave, Curry Powder, Worcestershire sauce, and Tabasco

BLOODY BARON

Bacon-washed Bulleit Bourbon, Tomato, BBQ sauce, Lemon, Tabasco, Celery Salt, and Black Pepper £9.50

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 Glass £13 | Bottle £45

2023, Single Vineyard Sauvignon Blanc 'Holdaway', Marlborough, New Zealand

Glass £14 | Bottle £55

2022 Bourgogne Hautes Côtes de Beaune `Les Foires`, Domaine du Château Philippe le Hardi, Burgundy, France Glass £17 | Bottle £64

2023, Chablis 1er Cru `L'Essence des Climats`, Laroche, Burgundy, France

Glass £19 | Bottle £69

ROSE

2023 Sancerre Rosé, Domaine Sautereau, Loire, France Glass £13 | Bottle £55

RED

2023 Morgon `Côte du Py`, Jean-Marc Burgaud, Beaujolais, France Glass £14 | Bottle £49

2022, Salta Malbec, Bodega Colomé `Estate Series`, Argentina Glass £17 | Bottle £58

2022 Givry Rouge `Champ La Dame`, Domaine Desvignes, Burgundy, France

Glass £18 | Bottle £69

2019, Brunello di Montalcino, Fossacolle, Tuscany, Italy Glass £19 | Bottle £78

MAGNUM

2023, Chablis `Saint Martin`, Domaine Laroche, Burgundy, France ${\bf \mathfrak{L}125}$

2019, 'Vigneto Bucerchiale' Chianti Rufi na Riserva, Tuscany, Italy £145

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

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