

WEEKENDS AT No. FIFTY
CHEYNE
Sunday
All Day Menu

BLOODY MARIA

Quiquiriqui Mezcal, Green Chartreuse,
Grapefruit, Tomato, Lime, Agave,
Curry Powder, Worcestershire sauce,
and Tabasco
£9.50

CHEYNE BLOODY MARY

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

BLOODY BARON

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

STARTERS

NATIVE IRISH OYSTERS

With crème fraîche, pickled cucumber
and cabernet sauvignon plums
3pcs **£11** | 6 pcs **£21**

**HERITAGE RED BEETROOT AND
CLEMENTINE SALAD**

with muscat grape dressing, cashel blue cheese &
fresh figs, with Tuscan wine poached celery, fresh
pear & candied walnuts
£12

N25 OSCIETRA CAVIAR

with crème fraîche
and herb blinis
30g for **£57**

**GRILLED ARGENTINIAN
RED PRAWNS**

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

IAIN'S SUNDAY ROASTS

**HERITAGE
CAULIFLOWER**

chickpea and bean stuffing
£31

**CUMBRIAN
CHICKEN**

with bread sauce
£39

**NORFOLK BRONZE
TURKEY**

with pigs in blankets & cranberry sauce
£39

**HERDWICK LAMB
LEG AND SHOULDER**

with herb pesto, mint sauce
£41

**HEREFORD
BEEF**

with horseradish sauce
£44

Our signature roasts are thoughtfully prepared and served with a Yorkshire pudding, glazed heritage carrots, hispi cabbage, crisp beef fat roast potatoes, and sausage stuffing. Accompanied by a rich home-made gravy
A refined take on a beloved classic.

**DUKE OF BEEF
WELLINGTON**

£69 to share

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

add roast trimmings for **£9.50**

SHARING ROAST

£49pp - 2 courses

Roast chicken, Hereford beef and
Herdwick lamb leg and shoulder
with herb pesto and all the
trimmings

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Your selection of any dessert each

**100 DAY AGED RIB OF
BELTED GALLOWAY BEEF**

£65

with braised rib cap, smoked bone
marrow and roast trimmings

STRICTLY LIMITED QUANTITY

PREMIUM GRILL SELECTION

**FILLET OF WILD
SEABASS 200g**
£35

**SURF & TURF BEEF FILLET AND
ARGENTINIAN PRAWNS**
£65

**GRILLED ARGENTINIAN
RED PRAWNS**
6pcs **£34**

to share
**BELTED GALLOWAY
RIB OF BEEF**

1.2kg
£89 for two

**BELTED GALLOWAY
FILLET 200g**
£48

**HEREFORD
RIB-EYE 250g**
£42

to share
**BELTED GALLOWAY
CHATEAUBRIAND**

400g
£89 for two

**WHOLE WILD
JOHN DORY**
on the bone 500g
£48

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

Smoked bone marrow £6

Brussel sprouts, caramelised onion and crispy bacon **£6**

Grilled courgettes with herb emulsion & soy **£7**

Grilled padron peppers, black pepper & soy dressing **£6.50**

Beef fat roast potatoes **£6.50**

Seared Foie gras with blackcurrant **£9.50**

Maple roasted piquillo parsnips with candied walnuts **£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**

Cauliflower and leek cheese **£7**

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**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
£9.50

BLOODY BARON

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

**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

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

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

2024 Sauvignon Blanc Reserve, Rapaura Springs,
Marlborough, New Zealand
Glass £15 | Bottle £55

2022 Chablis 1er Cru Forets, Louis Michel,
Burgundy, France
Glass £19 | Bottle £74

RED

2023 Fleurie Poncie, Cru Beaujolais, Pierre-Marie Chermette,
Beaujolais, France
Glass £15 | Bottle £55

2022 Diamond Collection Cabernet Sauvignon, Francis Coppola,
California, USA
Glass £17 | Bottle £59

2021 Ladies who Shoot their Lunch Shiraz, Fowles Wine,
Victoria, Australia
Glass £19 | Bottle £69

2019 Brunello di Montalcino, Il Poggione,
Tuscany, Italy
Glass £21 | Bottle £87

2017 Chateau Haut-Bages Liberal, Pauillac,
Bordeaux, France
Glass £23 | Bottle £95

2022 Gevrey-Chambertin Vieille-Vigne, Roche de Bellene,
Burgundy, France
Glass £25 | Bottle £99

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