#### No. FIFTY CHEYNE

# Surf 'n' Turf VV Monday to Salurday

FLUTE of RUINART BRUT CHAMPAGNE £17 BOTTLE of RUINART BRUT CHAMPAGNE \$70

#### STARTERS -

#### NATIVE IRISH OYSTERS With crème fraiche, pickled cucumber and

cabernet sauvignon plums 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

to share

BELTED GALLOWAY RIB OF BEEF

> 1.2kg £89 for two

BELTED GALLOWAY FILLET 200g £32

Béarnaise Sauce£3

FILLET OF WILD

SEABASS 200g

£25

Peppercorn Sauce£3

HEREFORD RIB-EYE 250g 620

Chimichurri Sauce §3

to share

BELTED GALLOWAY

CHATEAUBRIAND

400g

£64 for two

GRILLED ARGENTINIAN RED PRAWNS

6pcs £21

WHOLE WILD IOHN DORY on the bone 500g €20

Smoked Bone Marrow Sauce £3

#### SIDES

Brussel sprouts, caramelised onion and crispy bacon £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

Maple roasted piquillo parsnips with candied walnuts £7 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 Smoked bone marrow £6

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#### 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

# SIGNATURE

#### CHEYNE ROSE

Vodka, Rose Liqueur, Lychee Juice, Lemon Juice, Egg White & Bitter

#### BURNT PEAR OLD FASHIONED

Pear Infused Bulleit Bourbon, Angostura Bitters and Brown Sugar

#### 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

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,  $\label{eq:Victoria} \textit{Victoria}, \textit{Australia}$ 

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 F23 | Bortle F95

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