

NO. FIFTY  
CHEYNE

*Taste of Fifty*  
*Festive Weekday Dinner*  
*& All Day Saturday*

2 - course £33pp  
3 - course £37pp

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

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STARTERS

**HERITAGE RED BEETROOT AND CLEMENTINE £12**

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

**TWICE BAKED CHEDDAR CHEESE SOUFFLE £15**

with melted leeks, girolle mushroom and roasted chicken sauce

**BUTTERNUT SQUASH & SAGE SOUP WITH SEARED ORKNEY SCALLOP £19**

with seaweed pesto, onion shells and parmesan crisp

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MAINS

**CARAMELISED TURKEY BREAST WITH PIGS IN BLANKETS £31**

spiced braised red cabbage, brussel sprouts and maple glazed parsnips with smoked bone marrow gravy and cranberry sauce.

**CONFIT DUCK LEG AND POACHED QUINCE £33**

with puy lentils, pigs trotter and savoy cabbage with salt baked celeriac puree

**STEAMED HAKE WITH SEAWEED PESTO £29**

with mussel and burgundy, white wine saffron chowder, glazed onion and kale leaf

**WILD MUSHROOM AND ARTICHOKE PEARL BARLEY RISOTTO £25**

with herb pesto, whipped goats cheese, blistered fruit and artichoke crisps

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PUDDINGS

**APPLE AND BLACKBERRY CRUMBLE £12**

with vanilla custard

**HOT RICE PUDDING WITH PEDRO XIMÉNEZ TANGERINE £11**

with caramelised milk and candied ginger and clotted cream ice cream

**DARK CHOCOLATE MOUSSE £10**

with forest berry compote, honeycomb and orange marmalade

**STICKY TOFFEE PUDDING £12**

with vanilla ice cream and salted caramel sauce

**A SELECTION OF HAND PICKED CHEESES £14**

Served with crackers and Orchid pear chutney