

No. FIFTY
CHEYNE

Surf 'n' Turf Menu

Monday to Saturday

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

STARTERS

NATIVE IRISH OYSTERS

With crème fraîche, pickled cucumber and
cabernet sauvignon quince
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

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.

EXTRAORDINARY VALUE PREMIUM GRILL SELECTION

FILLET OF WILD
SEABASS 200g
£25

SURF & TURF BEEF FILLET AND
ARGENTINIAN PRAWNS
£35

GRILLED ARGENTINIAN
RED PRAWNS
6pcs £21

to share
**BELTED GALLOWAY
RIB OF BEEF**
1.2kg
£89 for two

to share
**BELTED GALLOWAY
CHATEAUBRIAND**
400g
£64 for two

BELTED GALLOWAY
FILLET 200g
£32

HEREFORD
RIB-EYE 250g
£29

DOVER SOLE
500g
£39

Béarnaise Sauce £3

Peppercorn Sauce £3

Chimichurri Sauce £3

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 fraîche £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



WEEKDAYS AT No. FIFTY CHEYNE

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 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
£9.50

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,
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