

WEEKENDS AT No. FIFTY

CHEYNE

# Saturday Lunch

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  
3 pcs £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 | 6 pcs £21

### TWICE BAKED CHEDDAR CHEESE SOUFFLE

with melted leeks, girolle mushroom and roasted chicken sauce  
£15

### HERITAGE RED BEETROOT AND CLEMENTINE

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

### BUTTERNUT SQUASH & SAGE SOUP WITH

#### SEARED ORKNEY SCALLOP

with seaweed pesto, onion shells and parmesan crisp  
£19

## IAIN'S SPECIAL SATURDAY ROASTS

### HERITAGE CAULIFLOWER

chickpea and bean stuffing  
£25

### CUMBRIAN CHICKEN

with bread sauce  
£29

### NORFOLK BRONZE TURKEY

with pigs in blankets & cranberry sauce  
£29

### HERDWICK LAMB LEG AND SHOULDER

with herb pesto, mint sauce  
£33

### HEREFORD BEEF

with horseradish sauce  
£36

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 a rich home-made gravy  
A refined take on a beloved classic.

### 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. Served with smoked bone marrow sauce.

add roast trimmings for £9.50

### SHARING ROAST

£45pp - 2 courses

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

Your selection of any dessert each

## 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

BELTED GALLOWAY FILLET 200g  
£32

HEREFORD RIB-EYE 250g  
£29

### to share BELTED GALLOWAY CHATEAUBRIAND

400g  
£64 for two

DOVER SOLE 500g  
£39

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

### Cauliflower and leek cheese £7

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 or beef fat roast potatoes £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

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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 £99

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