

*Jain Smith*

*No. Fifty Cheyne*

*'Where Our Menus, Become Your Memories'*



**Sharing Menu - 3 courses ~ Extraordinary Value~  
£67 per person**

Homemade olive oil focaccia

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**STARTERS**

Citrus Cured Salmon rielttte with dill creme fraiche and pickled cucumber, lemon, capers, shaved fennel and apple with brioche croutons

Mixed heritage Beetroots, & Burrata Salad, cashew nut cream with endive and mint leaves, citrus quinoa and Cabernet Sauvignon balsamic dressing

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**MAINS**

Roast Chicken breast with creamed parmesan polenta, wild mushrooms and red wine sauce

Sea Wild Bass fillet with confit potatoes, grapes and melted onions with chardonnay white wine and chive sauce

Roasted miso aubergine, piperade and olive fregola, courgettes and basil pesto

**THE DUKE OF BEEF WELLINGTON**

*(supplement of £14 per person)*

Cooked to golden perfection, shared elegantly  
With truffle creamed potatoes and smoked bone marrow

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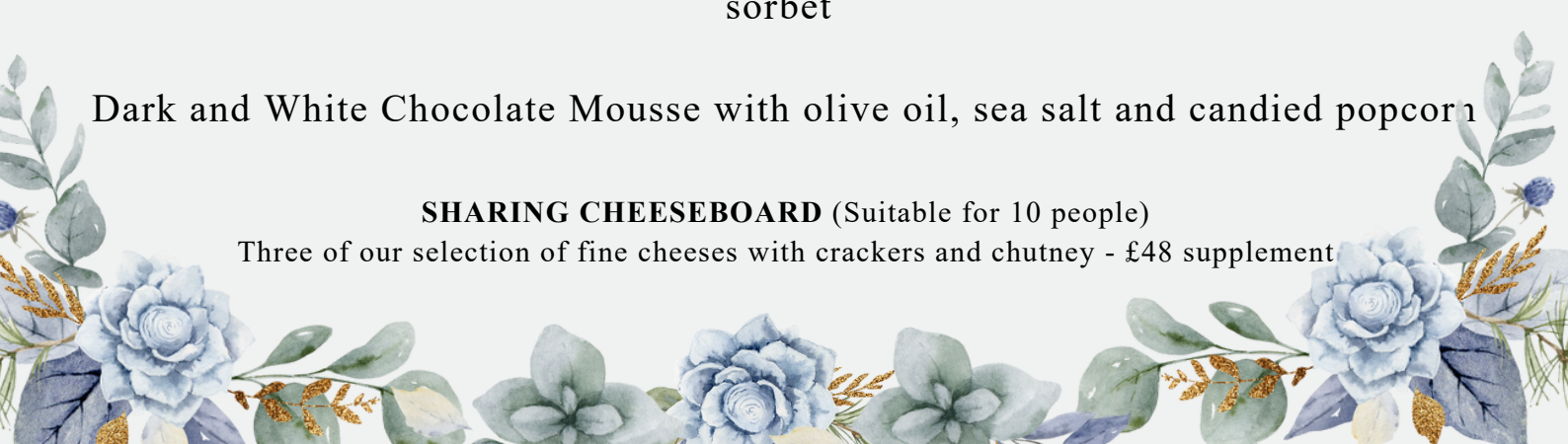
**PUDDINGS**

Forest Berry Eton Mess with meringue and minted mascarpone cream with berry sorbet

Dark and White Chocolate Mousse with olive oil, sea salt and candied popcorn

**SHARING CHEESEBOARD** (Suitable for 10 people)

Three of our selection of fine cheeses with crackers and chutney - £48 supplement





PREMIUM MENU

**Sharing Menu - 3 courses**  
**£87 per person**

Homemade olive oil focaccia

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**STARTERS**

Citrus Cured Salmon riellette with dill creme fraiche and pickled cucumber, lemon, capers, shaved fennel and apple with brioche croutons

Mixed heritage Beetroots, & Burrata Salad, cashew nut cream with endive and mint leaves, citrus quinoa and Cabernet Sauvignon balsamic dressing

Beef Carpaccio with herb pesto, pickled mushrooms, rocket, shaved Parmesan and truffle vinaigrette

Grilled Argentinian red prawns with lemon, herb and garlic butter

**MAINS**

Confit Duck Leg with creamed parmesan polenta, wild mushrooms and red wine sauce

Sea Wild Bass fillet with confit potatoes, grapes and melted onions with chardonnay white wine and chive sauce

Roasted miso aubergine, piperade and olive fregola, courgettes and basil pesto

Grilled Beef Rump with creamed potatoes, crispy onions and smoked bone marrow sauce

**THE DUKE OF BEEF WELLINGTON**

*(supplement of £14 per person)*

Cooked to golden perfection, shared elegantly  
With truffle creamed potatoes and smoked bone marrow

**PUDDINGS**


Sticky Toffee Pudding butterscotch sauce and vanilla ice cream

Forest Berry Eton Mess with meringue and minted mascarpone cream with berry sorbet

Dark and White Chocolate Mousse with olive oil, sea salt and candied popcorn

**SHARING CHEESEBOARD** (Suitable for 10 people)

Three of our selection of fine cheeses with crackers and chutney - £48 supplement





PREMIUM MENU

**Individually Plated-3 courses**  
**£97 per person**

Homemade olive oil focaccia

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**STARTERS**

White crab mayonnaise with cucumber and apple, brown crab custard and black garlic

Mixed heritage Beetroots, & Burrata Salad, cashew nut cream with endive and mint leaves, citrus quinoa and Cabernet Sauvignon balsamic dressing

Beef Carpaccio with herb pesto, pickled mushrooms, rocket, shaved Parmesan and truffle vinaigrette

Seared Orkney Scallops with cauliflower puree, wild mushroom ragout, champagne sauce  
*(£5 supplement per person)*

**MAINS**

Confit Duck Leg with creamed parmesan polenta, wild mushrooms and red wine sauce

Sea Wild Bass fillet with confit potatoes, grapes and melted onions with chardonnay white wine and chive sauce

Roasted miso aubergine, piperade and olive fregola, courgettes and basil pesto

35 day aged Beef Fillet with smoked creamed potatoes, wilted spinach, wild mushrooms and confit shallot with bone marrow sauce *(£10 supplement per person)*

**THE DUKE OF BEEF WELLINGTON**

*(supplement of £14 per person)*

Cooked to golden perfection, shared elegantly  
With truffle creamed potatoes and smoked bone marrow

**PUDDINGS**


Sticky Toffee Pudding butterscotch sauce and vanilla ice cream

Forest Berry Eton Mess with meringue and minted mascarpone cream with berry sorbet

Dark and White Chocolate Mousse with olive oil, sea salt and candied popcorn

**SHARING CHEESEBOARD** (Suitable for 10 people)

Three of our selection of fine cheeses with crackers and chutney - £48 supplement





## OUR CANAPÉS AND BOWL FOOD

**SAVOURY CANAPÉS** 4 canapés £21 per person |  
6 canapés £30 per person | 8 canapés £36 per person

### VEGETARIAN

Wild mushroom arancini with truffle cream  
Beetroot and muscat grape dressing with pomegranate  
Gruyère cheese croquettes

### MEAT

Beef tartare with truffle cream, soy and pickled red onion  
Chicken and tarragon mayonnaise tartlets with salted lemon  
Beef and sweet miso croquettes with English mustard

### FISH

Seared prawn with parsley and garlic butter  
Citrus cured salmon tartar with citrus dill crème fraîche and pickled  
cucumber  
White crab mayonnaise tartlets with apple and sun kissed tomatoes

### BOWL FOOD

**Vegetarian £17 per item | Meat £19 per item | Fish £19 per person**

Warm poached salmon with crushed potato salad, with spring onion and  
capers, crème fraîche and herb pesto

60 Day-Aged Rump with truffle creamed potato and  
smoked bone marrow sauce

Truffle wild mushroom risotto with milk crumble and foraged herbs

### SWEET CANAPÉS

2 canapés £14 per person

Zested citrus Madeleines with vanilla chantilly

Salted caramel chocolate bon bon

