

No. FIFTY
CHEYNE

Taste of Fifty Burns Weekend

Available Friday Lunchtime

2 - course £23pp
3 - course £27pp

FLUTE of RUINART BRUT CHAMPAGNE £17

BOTTLE of RUINART BRUT CHAMPAGNE £70

STARTERS

Haggis Bolognaise £15

with slow cooked Hen's egg, neeps and tatties,
black truffle and potato straw

Quail Ballotine £19

with leek fondue, roast chicken sauce with black truffle
and poached rhubarb

Scallop and wild Sea Bass tartare £21

with creme fraiche, pickled cucumber and fresh blood orange
with fresh apple and samphire

Wild mushroom soup £15

with baby potato and chive salad, roasted crepe ragout
and potato straw

MAINS

Venison Loin £31

with cauliflower puree, braised red cabbage and prunes, with caramelised pear and
burgundy red wine sauce

Fillet of wild Sea Bass £27

escabeche vegetables in olive oil with watercress and fennel sauce

Iberico pork neck fillet £29

with cassoulet of beans, winter tomatoes and nduja with rainbow chard

Caramelised Cauliflower £25

with herb fregola, pickled sultanas and almonds, with pomegranate
and cauliflower veloute

PUDDINGS

Rhubarb and Pear Brûlée £12

with minted jellies

Chocolate Fondant £11

with salted caramel sauce, honeycomb and vanilla ice cream

Sticky Toffee Pudding £12

with clotted cream ice cream and caramelised pecans

A Selection of Hand Picked Cheeses £14

Served with crackers and Orchid pear chutney

Please advise your waiter if you have allergies

No. FIFTY
CHEYNE

Taste of Fifty Burns Weekend

Available Friday & Saturday Dinnertime

2 - course £33pp

3 - course £37pp

FLUTE of RUINART BRUT CHAMPAGNE £17

BOTTLE of RUINART BRUT CHAMPAGNE £70

STARTERS

Haggis Bolognese £15

with slow cooked Hen's egg, neeps and tatties,
black truffle and potato straw

Quail Ballotine £19

with leek fondue, roast chicken sauce with black truffle
and poached rhubarb

Scallop and wild Sea Bass tartare £21

with creme fraiche, pickled cucumber and fresh blood orange
with fresh apple and samphire

Wild mushroom soup £15

with baby potato and chive salad, roasted crepe ragout
and potato straw

MAINS

Venison Loin £31

with cauliflower puree, braised red cabbage and prunes, with caramelised pear and
burgundy red wine sauce

Fillet of wild Sea Bass £27

escabeche vegetables in olive oil with watercress and fennel sauce

Iberico pork neck fillet £29

with cassoulet of beans, winter tomatoes and nduja with rainbow chard

Caramelised Cauliflower £25

with herb fregola, pickled sultanas and almonds, with pomegranate
and cauliflower veloute

PUDDINGS

Rhubarb and Pear Brûlée £12

with minted jellies

Chocolate Fondant £11

with salted caramel sauce, honeycomb and vanilla ice cream

Sticky Toffee Pudding £12

with clotted cream ice cream and caramelised pecans

A Selection of Hand Picked Cheeses £14

Served with crackers and Orchid pear chutney

Please advise your waiter if you have allergies



WEEKENDS AT No. FIFTY
CHEYNE

Saturday Lunch Burns Weekend

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

STARTERS

ORKNEY SCALLOPS

With nduja butter and seaweed pesto
2pcs £21

HAGGIS BOLOGNAISE

with slow cooked Hen's egg, neeps and tatties,
black truffle and potato straw
£15

N25 OSCIETRA CAVIAR

with crème fraîche and herb blinis
30g £57

SCALLOP AND WILD SEA BASS TARTARE

with creme fraiche, pickled
cucumber and fresh blood orange
with fresh apple and samphire
£21

QUAIL BALLOTINE

with leek fondue, roast chicken
sauce with black truffle and
poached rhubarb
£19

WILD MUSHROOM SOUP

with baby potato and chive
salad, roasted crepe ragout and
potato straw
£15

GRILLED ARGENTINIAN RED PRAWNS

with parsley and garlic butter,
butterhead salad, datterino tomatoes,
pickled red onion
3 pcs £11 | 6 pcs £21

IAIN'S SATURDAY ROASTS

HERITAGE CAULIFLOWER

chickpea and bean stuffing
£25

HEREFORD BEEF

with horseradish sauce
£36

VENISON LOIN

with caramelised pear and
haggis bolognaise
£36

CUMBRIAN CHICKEN

with bread sauce
£29

HERDWICK LAMB LEG AND SHOULDER

with herb pesto, mint sauce
£33

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

with truffle mash & smoked bone marrow
sauce
OR
add two roast trimmings for £9.50pp

Our Beef Wellington is wrapped in a herb
crepe, wild mushroom and chicken
duxelle, Bayonne ham
& English mustard.

SHARING ROAST

£49pp - 2 courses

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

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Your selection of any dessert each

HERDWICK LAMB RACK

£49 to share

with cassoulet of beans,
winter tomatoes
and nduja with rainbow chard and
seaweed pesto

EXTRAORDINARY VALUE PREMIUM GRILL SELECTION

FILLET OF WILD
SEABASS 200g
£25

DOVER SOLE 500g
with chardonnay white wine
and chive sauce
£39

GRILLED ARGENTINIAN
RED PRAWNS
6pcs £21

to share
BELTED GALLOWAY
RIB OF BEEF

1.2kg
£89 for two

BELTED GALLOWAY
FILLET 200g
£32

SURF & TURF BEEF FILLET AND
ARGENTINIAN PRAWNS
£35

to share
BELTED GALLOWAY
CHATEAUBRIAND

400g
£64 for two

HEREFORD
RIB-EYE 250g
£29

.....
Personalise any grill dish with our signature roast trimmings - £9.50
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Béarnaise Sauce £3

Peppercorn Sauce £3

Chimichurri Sauce £3

Smoked Bone Marrow Sauce £3

SIDES

Cauliflower and Leek Cheese £7

Grilled padron peppers, black pepper & soy dressing £6.50

Truffle creamed potatoes £9.50

Beef fat roast potatoes £6.50

Seared Foie gras with blackcurrant £9.50

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



WEEKENDS AT No. FIFTY

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Sunday All Day Menu Burns Weekend

NV, Ruinart Brut
Champagne, France
£17 | £70

NV, Ruinart Blanc de Blancs
Champagne, France
£19 | £88

NV, Ruinart Rosé
Champagne, France
£19 | £88

CHEYNE BLOODY MARY

Vodka, Tomato, Lemon, Worcestershire Sauce, Tabasco, with a Charcuterie board topper
£9.50

STARTERS

BUTTERHEAD SALAD
Butterhead and datterino
tomato salad with blood orange,
rhubarb and pickled red onion
£12

**ORKNEY
SCALLOPS**
With nduja butter
and seaweed pesto
2pcs £21

HAGGIS BOLOGNAISE
with slow cooked Hen's egg,
neeps and tatties,
black truffle and potato straw
£15

**N25 OSCIETRA
CAVIAR**
with crème fraîche
and herb blinis
30g for £57

**GRILLED ARGENTINIAN
RED PRAWNS**
butterhead salad, datterino
tomatoes, pickled red onion
3 pcs £18 | 6 pcs £34

IAIN'S SUNDAY ROASTS

**HERITAGE
CAULIFLOWER**
chickpea and bean stuffing
£31

**CUMBRIAN
CHICKEN**
with bread sauce
£39

VENISON LOIN
with caramelised pear and haggis
bolognaise
£44

**HEREFORD
BEEF**
with horseradish sauce
£44

**HERDWICK LAMB
LEG AND SHOULDER**
with herb pesto and mint sauce
£41

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

DUKE OF BEEF WELLINGTON

£69 to share

add two roast trimmings for £9.50pp

Our Beef Wellington is wrapped in a herb crepe, wild mushroom and chicken duxelle, Bayonne ham & English mustard.

SHARING ROAST

£49pp - 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

PREMIUM GRILL SELECTION

FILLET OF WILD
SEABASS 200g
£35

DOVER SOLE 500g
with chardonnay white
wine and chive sauce
£48

GRILLED ARGENTINIAN
RED PRAWNS
6pcs £34

to share
**BELTED GALLOWAY
RIB OF BEEF**

1.2kg
£89 for two

BELTED GALLOWAY
FILLET 200g
£48

**SURF & TURF BEEF FILLET AND
ARGENTINIAN PRAWNS**
£65

to share
**BELTED GALLOWAY
CHATEAUBRIAND**

400g
£89 for two

HEREFORD
RIB-EYE 250g
£42

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

Smoked Bone Marrow £6

Cauliflower and leek cheese £7

Grilled padron peppers, black pepper & soy dressing £6.50

Butterhead salad, datterino tomatoes, pickled red onion £5.50

Beef fat roast potatoes £6.50

Hispi cabbage with black pepper & soy dressing £7

Seared Foie gras with blackcurrant £9.50

French fries £6.50 Add truffle mayonnaise £2