

# Surf 'n' Turf Menu

Monday to Saturday

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

## STARTERS

### ORKNEY SCALLOPS

With nduja butter and seaweed pesto  
2pcs £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

with truffle mash and smoked bone marrow sauce  
£59 to share

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

### 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  
SEA BASS 200g  
£25

to share

BELTED GALLOWAY  
RIB OF BEEF  
1.2kg  
£89 for two

BELTED GALLOWAY  
FILLET 200g  
£32

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

GRILLED ARGENTINIAN  
RED PRAWNS  
6pcs £21

to share

BELTED GALLOWAY  
CHATEAUBRIAND  
400g  
£64 for two

SURF & TURF BEEF FILLET AND  
ARGENTINIAN PRAWNS  
£35

HEREFORD  
RIB-EYE 250g  
£29

Béarnaise Sauce £3

Peppercorn Sauce £3

Chimichurri Sauce £3

Smoked Bone Marrow Sauce £3

## SIDES

Smoked bone marrow £6

Grilled padron peppers, black pepper & soy dressing £6.50

Heritage carrots, herb emulsion, crème fraîche £7

Truffle creamed potatoes £9.50

Butterhead salad, datterino tomatoes, pickled red onion £5.50

Extra chunky beef fat chips £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



## WEEKDAYS AT No. FIFTY CHEYNE

### IAIN'S LIST

#### 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

##### IAIN'S BLOODY GOOD MARY

Belvedere Vodka, homemade spiced tomato juice,  
pickled jalapeño, sun dried tomato, and green olive  
£8.50

##### A BLOODY SHAME

Homemade spiced tomato juice, pickled jalapeño,  
sun dried tomato, and green olive  
£6.50

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

2019 Brunello di Montalcino, Il Poggione,  
Tuscany, Italy  
Glass £21 | Bottle £74

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