



Sample Menu

# Mother's Day Sunday All Day Menu

£85pp | 3 Courses

NV, Ruinart  
Blanc de Blancs  
£19 | £88

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

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

**IAIN'S BLOODY GOOD MARY**  
Belvedere Vodka, homemade spiced tomato juice, pickled jalapeño, sun dried tomato, and green olive  
**£8.50**

## STARTERS

**ORKNEY SCALLOPS**  
With nduja butter  
and seaweed pesto

**GREEN BEAN SALAD**  
with caramelised onion, truffle and  
shallot dressing, caramelised fruit  
with almonds, pomegranate and  
roasted quinoa

**PRAWN AND WHITE CRAB  
COCKTAIL**  
with lobster Marie Rose sauce, pickled  
rhubarb and cucumber with avocado  
puree and cos lettuce

**BEEF CARPACCIO**  
with herb pesto, globe artichoke  
and pickled mushrooms with caper  
and shallot vinaigrette, parmesan  
jellies

## MOTHER'S DAY ROASTS

**HERITAGE  
CAULIFLOWER**  
chickpea and bean stuffing

**CUMBRIAN  
CHICKEN**  
with bread sauce

**35 DAY AGED BEEF  
SIRLOIN**  
with horseradish sauce

**HERDWICK LAMB  
RUMP**  
with herb pesto, mint sauce

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

**DUKE OF BEEF  
WELLINGTON TO SHARE**  
*Served with our signature roast trimmings*  
Our Beef Wellington is wrapped in a herb crepe, wild  
mushroom and chicken duxelle, Bayonne ham &  
English mustard.

**SHARING  
ROAST**  
*Served with our signature roast trimmings*  
Roast chicken, Hereford beef and Herdwick lamb  
rump and shoulder with herb pesto

## PREMIUM GRILL SELECTION

with your choice of one side, and one sauce

**BELTED GALLOWAY  
FILLET 200g**

*to share*  
**BELTED GALLOWAY  
RIB OF BEEF**  
1.2kg

**DOVER SOLE 500g**  
with chardonnay white  
wine and chive sauce

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

*to share*  
**BELTED GALLOWAY  
CHATEAUBRIAND**  
400g

**HEREFORD  
RIB-EYE 250g**

Béarnaise Sauce

Peppercorn Sauce

Chimichurri Sauce

Smoked Bone Marrow Sauce

## SIDES

**Roast Trimmings**  
£9.50

Smoked Bone Marrow £6  
Grilled padron peppers, black pepper & soy dressing £6.50  
Beef fat roast potatoes £6.50  
Seared Foie gras with blackcurrant £9.50

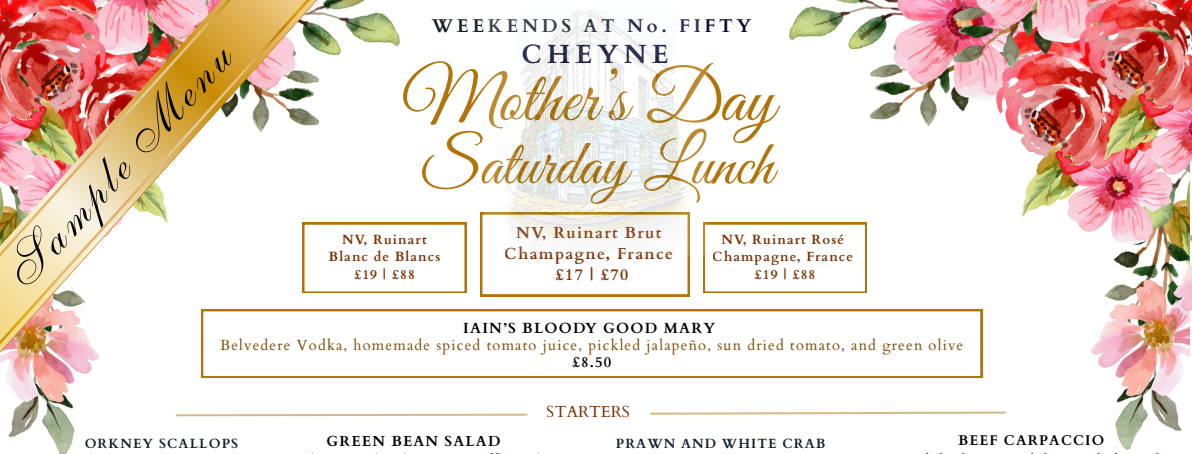
Cauliflower and leek cheese £7  
Butterhead salad, datterino tomatoes, pickled red onion £5.50  
Hispi cabbage with black pepper & soy dressing £7  
French fries £6.50 Add truffle mayonnaise £2

## PUDDINGS

**STICKY TOFFEE PUDDING**  
with clotted cream ice cream  
and caramelised pecans

**RHUBARB AND  
PEAR BRULEE**  
with minted jellies

**CHOCOLATE FONDANT**  
salted caramel sauce, honeycomb  
and vanilla ice cream



Sample Menu

WEEKENDS AT No. FIFTY

CHEYNE

# Mother's Day Saturday Lunch

NV, Ruinart  
Blanc de Blancs  
£19 | £88

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

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

## IAIN'S BLOODY GOOD MARY

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

### STARTERS

#### ORKNEY SCALLOPS

With nduja butter  
and seaweed pesto  
2pcs £21

#### GREEN BEAN SALAD

with caramelised onion, truffle and  
shallot dressing, caramelised fruit with  
almonds, pomegranate and toasted  
quinoa  
£15

#### PRAWN AND WHITE CRAB COCKTAIL

with lobster Marie Rose sauce, pickled  
rhubarb and cucumber with avocado puree  
and cos lettuce  
£21

#### BEEF CARPACCIO

with herb pesto, globe artichoke and  
pickled mushrooms with caper and  
shallot vinaigrette, parmesan jellies  
£17

## MOTHER'S DAY WEEKEND ROASTS

#### HERITAGE CAULIFLOWER

chickpea and bean stuffing  
£25

#### CUMBRIAN CHICKEN

with bread sauce  
£29

#### HEREFORD BEEF RUMP

with horseradish sauce  
£36

#### HERDWICK LAMB RUMP

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 by a rich home-made gravy

#### DUKE OF BEEF WELLINGTON £59 to share

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 rump 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  
or  
add two roast trimmings for £9.50pp

## EXTRAORDINARY VALUE GRILL SELECTION

FILLET OF WILD  
SEABASS 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

SURF & TURF BEEF FILLET AND  
ARGENTINIAN PRAWNS  
£35

GRILLED ARGENTINIAN  
RED PRAWNS  
6pcs £21

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

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

Beef fat roast potatoes £6.50

Seared Foie gras with blackcurrant £9.50

Cauliflower and leek cheese £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