



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

ORKNEY SCALLOPS

With nduja butter
and seaweed pesto

GREEN BEAN SALAD

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

STARTERS

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

HEREFORD RIB-EYE 250g

BELTED GALLOWAY CHATEAUBRIAND 400g

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



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

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

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

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