

NO. FIFTY  
CHEYNE

*Taste of Fifty*  
*Weekday Lunches*

2 - course £23pp

3 - course £27pp

FLUTE of RUINART BRUT CHAMPAGNE £17

BOTTLE of RUINART BRUT CHAMPAGNE £70

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STARTERS

**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

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MAINS

**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

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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*  
*Monday to Saturday Dinner*

2 - course £23pp

3 - course £27pp

FLUTE of RUINART BRUT CHAMPAGNE £17

BOTTLE of RUINART BRUT CHAMPAGNE £70

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STARTERS

**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

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

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MAINS

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**Iberico pork neck fillet £29**

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

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

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Served with crackers and Orchid pear chutney

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