

Sample Menu

NO. FIFTY
CHEYNE

Valentine's Day

Early Bird Menu 5pm to 5.45pm

3 Courses | 55 per person

Starters

Quail Ballotine

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

Wild seabass and scallop tartar

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

Wild mushroom soup

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

Mains

Fillet of Dover Sole

with leek, sea samphire and grapes, Ruinart champagne sauce and caviar

Herdwick Rack of Lamb

with dauphinoise potatoes, artichoke and shallot puree with sun kissed tomatoes and mint jellies

Caramelised Cauliflower

with fregola, lightly curried pickled sultanas and almonds, with pomegranate and cauliflower veloute

Aged Beef wellington

to share

with truffle mash and roasted wild mushrooms, with smoked bone marrow sauce

Grill

Choice of two sides per guest for grill dishes

FILLET OF WILD SEABASS 200g	BELTED GALLOWAY FILLET 200g	BELTED GALLOWAY CHATEAUBRIAND 400g	to share COTE DE BOEUF 800g	HEREFORD RIB-EYE 250g	GRILLED ARGENTINIAN RED PRAWNS 6pcs
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Sides

Hispi cabbage with black pepper & soy dressing £7

French fries £6.5 | Add truffle mayonnaise £2

Truffle creamed potatoes £9.50

Heritage carrots, herb emulsion, creme fraiche £7

Puddings

Rhubarb and pear brûlée

with minted jellies

Chocolate fondant

with salted caramel sauce, honeycomb and vanilla ice cream

Sticky toffee pudding

with clotted cream ice cream and caramelised pecans

Valentine's Day

From 6pm onwards
3 Courses £35 per person

Starters

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

Wild seabass and scallop tartar
with creme fraiche, pickled cucumber and fresh blood orange with fresh apple and samphire

Wild mushroom soup
with baby potato and chive salad, roasted crepe ragout and potato straw

Mains

Fillet of Dover Sole
with leek, sea samphire and grapes, Ruinart champagne sauce and caviar

Herdwick Rack of Lamb
with dauphinoise potatoes, artichoke and shallot puree with sun kissed tomatoes and mint jellies

Caramelised Cauliflower
with fregola, lightly curried pickled sultanas and almonds, with pomegranate and cauliflower veloute

Aged Beef wellington
to share
with truffle mash and roasted wild mushrooms, with smoked bone marrow sauce

Grill
Choice of two sides per guest for grill dishes

FILLET OF WILD SEABASS 200g	BELTED GALLOWAY FILLET 200g	BELTED GALLOWAY CHATEAUBRIAND 400g	to share COTE DE BOEUF 800g	HEREFORD RIB-EYE 250g	GRILLED ARGENTINIAN RED PRAWNS 6pcs
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Sides

Hispi cabbage with black pepper & soy dressing £7
French fries £6.5 | Add truffle mayonnaise £2
Truffle creamed potatoes £9.50
Heritage carrots, herb emulsion, creme fraiche £7

Puddings

Rhubarb and pear brûlée
with minted jellies

Chocolate fondant
with salted caramel sauce, honeycomb and vanilla ice cream

Sticky toffee pudding
with clotted cream ice cream and caramelised pecans