

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

to share
BELTED GALLOWAY
CHATEAUBRIAND
400g

to share
COTE
DE BOEUF
800g

HEREFORD
RIB-EYE
250g

GRILLED ARGENTINIAN
RED PRAWNS
6pcs

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

NO. FIFTY
CHEYNE

Valentine's Day

From 6pm Onwards
3 Courses | 75 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

to share
BELTED GALLOWAY
CHATEAUBRIAND
400g

to share
COTE
DE BOEUF
800g

HEREFORD
RIB-EYE
250g

GRILLED ARGENTINIAN
RED PRAWNS
6pcs

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