



No. FIFTY
CHEYNE

Easter Sunday Set Menu

£75pp | 3 Courses

Sample Menu

NV, Ruinart
Blanc de Blancs
£19 | £88

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

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

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

STARTERS

**ASPARAGUS WITH CONFIT
EGG YOLK EMULSION**
with truffle and shallot vinaigrette
with crispy onion

GAZPACHO SOUP
with salmon tartar, avocado and
sun kissed tomatoes with apple and
grapefruit

BEEF CARPACCIO
with herb pesto, artichokes and rocket,
caper and olive oil dressing with
parmesan jellies

**GRILLED ARGENTINIAN
RED PRAWNS**
butterhead salad, datterino
tomatoes, pickled red onion

EASTER ROASTS

**HERITAGE
CAULIFLOWER**
chickpea and bean stuffing

**CUMBRIAN
CHICKEN**
with bread sauce

**HONEY GLAZED
HAM**
with truffle
celeriac remoulade

**HEREFORD
BEEF**
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

EASTER CHOCOLATE PUDDING
Dark and white chocolate mousse with mini eggs and honeycomb

STICKY TOFFEE PUDDING
with clotted cream ice cream and caramelised pecans

RHUBARB AND PEAR BRULEE
with minted jellies

*Please advise your waiter if you have any allergies.
A discretionary 15% service charge will be added to your bill.*



No. FIFTY
CHEYNE

Easter Saturday & Bank Holiday Monday

Sample Menu

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

**ASPARAGUS WITH CONFIT
EGG YOLK EMULSION**
with truffle and shallot vinaigrette
with crispy onion
£12

GAZPACHO SOUP
with salmon tartar, avocado and
sun kissed tomatoes with apple and
grapefruit
£15

BEEF CARPACCIO
with herb pesto, artichokes and rocket,
caper and olive oil dressing with
parmesan jellies
£14

**GRILLED ARGENTINIAN
RED PRAWNS**
butterhead salad, datterino
tomatoes, pickled red onion
3pcs £11 | 6pcs £21

EASTER WEEKEND ROASTS

**HERITAGE
CAULIFLOWER**
chickpea and bean stuffing
£25

**CUMBRIAN
CHICKEN**
with bread sauce
£29

**HONEY GLAZED
HAM**
with truffle
celeriac remoulade
£29

**HEREFORD
BEEF**
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

HERWICK LAMB SADDLE
stuffed with wild garlic
£59 to share
with a spring garnish of
peas a la française, morel mushrooms
and jersey royal potatoes with mint

EXTRAORDINARY VALUE GRILL SELECTION

**SURF & TURF BEEF FILLET AND
ARGENTINIAN PRAWNS**
£35

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

to share
**BELTED GALLOWAY
CHATEAUBRIAND**
400g
£64 for two

**BELTED GALLOWAY
FILLET 200g**
£32

**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

Cauliflower and leek cheese £7

Grilled padron peppers, black pepper & soy dressing £6.50

Butterhead salad, datterino tomatoes, pickled red onion £5.50

Beef fat roast potatoes £6.50

Hispi cabbage with black pepper & soy dressing £7

Seared Foie gras with blackcurrant £9.50

French fries £6.50 Add truffle mayonnaise £2