

No. FIFTY
CHEYNE

Surf 'n' Turf Menu

Monday to Saturday

FLUTE of RUINART BRUT CHAMPAGNE £17

BOTTLE of RUINART BRUT CHAMPAGNE £70

STARTERS

ORKNEY SCALLOPS

With nduja butter and seaweed pesto
2pcs £21

GRILLED ARGENTINIAN RED PRAWNS

with parsley and garlic butter, butterhead salad,
datterino tomatoes, pickled red onion
3 pcs £11

N25 OSCIETRA CAVIAR

with crème fraiche and herb blinis
30g £57

DUKE OF BEEF WELLINGTON

with truffle mash and smoked bone marrow sauce
£59 to share

Our Beef Wellington is wrapped in a herb crepe, wild mushroom and chicken duxelle, Bayonne ham & English mustard.

HERDWICK LAMB RACK

£49 to share

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

EXTRAORDINARY VALUE PREMIUM GRILL SELECTION

DOVER SOLE 500g

with chardonnay white wine
and chive sauce
£39

SURF & TURF BEEF FILLET AND
ARGENTINIAN PRAWNS
£35

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

Béarnaise Sauce £3

Peppercorn Sauce £3

Chimichurri Sauce £3

Smoked Bone Marrow Sauce £3

SIDES

Grilled Broccolini with Chimichurri sauce £8.50

Grilled padron peppers, black pepper & soy dressing £6.50

Heritage carrots, herb emulsion, creme fraiche £7

Truffle creamed potatoes £9.50

Butterhead salad, datterino tomatoes, pickled red onion £5.50

Extra chunky beef fat chips £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

Please advise your waiter if you have any allergies.

A discretionary 15% service charge will be added to your bill.

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IAIN'S LIST

Real magic is the marriage of exceptional food and truly great wine. With this in mind..... we are delighted to offer these for you to enjoy at extraordinary value.

WHITE

2024 Sauvignon Blanc Reserve, Rapaura Springs, Marlborough, New Zealand
Glass £15 | Bottle £55

2022 Chablis 1er Cru Forets, Louis Michel, Burgundy, France
Glass £19 | Bottle £74

RED

2023 Fleurie Poncie, Cru Beaujolais, Pierre-Marie Chermette, Beaujolais, France
Glass £15 | Bottle £55

2022 Diamond Collection Cabernet Sauvignon, Francis Coppola, California, USA
Glass £17 | Bottle £59

2019 Brunello di Montalcino, Il Poggione, Tuscany, Italy
Glass £21 | Bottle £74

2022 Gevrey-Chambertin Vieille-Vigne, Roche de Bellene, Burgundy, France
Glass £25 | Bottle £99

All our wines are served in 175ml and are available in 125ml by request

BOTTLED BEERS

Noam Bavarian Lager, Berlin, Germany £6.50
Menabrea Lager, Piedmont, Italy £6.50
Le Château de Sassy Cider, Apple Brut, Normandy, France £6

RUINART CHAMPAGNE

gls / btl

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

NV, Ruinart Blanc de Blancs Champagne, France
£19 / £88

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

SIGNATURE COCKTAILS

CHEYNE ROSE

Vodka, Rose Liqueur, Lychee Juice, Lemon Juice,
Egg White & Bitter
£9.50

BURNT PEAR OLD FASHIONED

Pear Infused Bulleit Bourbon, Angostura Bitters
and Brown Sugar
£10

ELDERFLOWER MOJITO

White Rum, Elderflower, Lime and Soda Water
£9.50

MEZCAL PICANTE

Mezcal, Green Peppers, Agave Syrup and Lime
£10

BLOODY MARYS

IAIN'S BLOODY GOOD MARY

Belvedere Vodka, homemade spiced tomato juice,
pickled jalapeño, sun dried tomato, and green olive
£8.50

A BLOODY SHAME

Homemade spiced tomato juice, pickled jalapeño,
sun dried tomato, and green olive
£6.50