

No. FIFTY  
CHEYNE

# Saturday Lunch

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 | 6 pcs £21

### N25 OSCIETRA CAVIAR

with crème fraiche  
and herb blinis  
30g £57

### QUAIL BALLOTINE

with leek fondue, roast chicken sauce with  
black truffle and poached rhubarb  
£19

### SCALLOP TARTARE

with creme fraiche, pickled cucumber and fresh  
blood orange with fresh apple and samphire  
£21

### WILD MUSHROOM SOUP

with baby potato and chive salad, roasted  
crepe ragout and potato straw  
£15

## IAIN'S SATURDAY ROASTS

### HERITAGE CAULIFLOWER

chickpea and bean stuffing  
£25

### CUMBRIAN CHICKEN

with bread sauce  
£29

### HEREFORD BEEF

with horseradish sauce  
£36

### HERDWICK LAMB LEG AND SHOULDER

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 a rich home-made gravy  
A refined take on a beloved classic.

### DUKE OF BEEF WELLINGTON

£59 to share

add 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 leg and shoulder  
with herb pesto and all the  
trimmings

Your selection of any dessert each

### HERDWICK LAMB RACK

£49 to share

with cassoulet of beans,  
winter tomatoes and nduja with  
rainbow chard and seaweed pesto  
or  
add two roast trimmings for £9.50pp

## EXTRAORDINARY VALUE PREMIUM 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

Grilled Broccolini with Chimichurri sauce £8.50

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

No. FIFTY  
CHEYNE

# Saturday Lunch

## BLOODY MARYS

**AIN'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

## 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

## RUIPART 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

## AIN'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