



No. FIFTY
CHEYNE

Easter Saturday Lunch & 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

ORKNEY SCALLOPS
with spring green sauce
and garlic butter
2pcs £21

COLD WHYE VALLEY ASPARAGUS
leek and purple sprouting broccoli, truffle
coddled egg dressing and confit baby
potatoes with crispy shallots
£12

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

**35 DAY AGED BEEF
SIRLOIN**
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

**HERDWICK LAMB CUTLETS &
BELLY**
£59 to share
with goats curd and seaweed pesto, white
bean puree and puntarella, with asparagus
and green peppercorn sauce
add two roast trimmings for £9.50pp

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**

**BELTED GALLOWAY
FILLET 200g**
£34

1.2kg
£89 for two

**HERDWICK
LAMB CUTLETS**
£32

to share
**BELTED GALLOWAY
CHATEAUBRIAND**

400g
£68 for two

**HEREFORD
RIB-EYE 250g**
£29

Personalise any grill dish with our signature roast trimmings - £9.50

Bearnaise Sauce £3

Peppercorn Sauce £3

Chimichurri Sauce £3

Smoked Bone Marrow Sauce £3

SIDES

Grilled Broccolini with Chimichurri sauce £8.50

Smoked Bone Marrow £6

Steamed Spinach with Olive Oil £7

Cauliflower and leek cheese £7

Grilled padron peppers, black pepper & soy dressing £6.50

Beef fat roast potatoes £6.50

Butterhead salad, datterino tomatoes, pickled red onion £5.50

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
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Easter Sunday All Day 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

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

STARTERS

ORKNEY SCALLOPS
with spring green sauce
and garlic butter

COLD WHYE VALLEY ASPARAGUS
leek and purple sprouting broccoli, truffle
coddled egg dressing and confit baby
potatoes with crispy shallots

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

**35 DAY AGED BEEF
SIRLOIN**
with horseradish sauce
£36

**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**

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

**HEREFORD
RIB-EYE 250g**

to share
**BELTED GALLOWAY
RIB OF BEEF**
1.2kg

to share
**BELTED GALLOWAY
CHATEAUBRIAND**
400g

DOVER SOLE 500g
with chardonnay white
wine and chive sauce

**HERDWICK LAMB
CUTLETS**

Béarnaise Sauce

Peppercorn Sauce

Chimichurri Sauce

Smoked Bone Marrow Sauce

SIDES

Grilled Broccolini with Chimichurri sauce £8.50
Smoked Bone Marrow £6

Roast Trimmings
£9.50

Steamed Spinach with Olive Oil £7
Cauliflower and leek cheese £7

Grilled padron peppers, black pepper & soy dressing £6.50
Beef fat roast potatoes £6.50
Seared Foie gras with blackcurrant £9.50

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

STICKY TOFFEE PUDDING
with clotted cream ice cream and
caramelised pecans

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

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.

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*Taste of Fifty
Good Friday Lunchtime*

2 - course £23pp
3 - course £27pp

RUINART BRUT CHAMPAGNE
Flute £17 | Bottle £70

STARTERS

White Fresh Crab Meat with Granny Smith Apple £21
grapefruit and pickled cucumber, brown crab custard and consommé
with datterino tomatoes

Jerusalem artichoke and Lemon Thyme Soup £12
with wild morels, globe artichoke and whipped ricotta and crisps

Cold Wye Valley Asparagus with Confit Cured Salmon £17
leek and purple sprouting broccoli, truffle coddled egg dressing and confit baby potatoes with
crispy shallots

MAINS

Honey Glazed Ham £29
with Ruinart champagne sauce, green bean and artichoke salad with devilled egg and caramelised onion, truffle and shallot vinaigrette

Cod fillet £29
with aubergine and basil caviar, confit potatoes and globe artichoke
with spring green and bouillabaisse sauce, olive oil

Lamb rump and belly £31
with goats curd and seaweed pesto, white bean puree and puntarella
with asparagus and green peppercorn sauce

Wild garlic and wild morel mushroom risotto £27
with kohlrabi, asparagus and onion shells with tardivo bitter leaves

PUDDINGS

EASTER CHOCOLATE PUDDING £10
Dark and white chocolate mousse with mini eggs and honeycomb

Vanilla Custard with rhubarb and mango £10
mango sorbet and mint jellies

Sticky Toffee Pudding £12
with clotted cream ice cream and caramelised pecans

A Selection of Hand Picked Cheeses £14
Served with crackers and Orchid pear chutney



Sample Menu

No. FIFTY

CHEYNE

Taste of Fifty
Good Friday
& Saturday Dinnertime

2 - course £33pp
3 - course £37pp

RUINART BRUT CHAMPAGNE
Flute £17 | Bottle £70

STARTERS

White Fresh Crab Meat with Granny Smith Apple £21
grapefruit and pickled cucumber, brown crab custard and consommé
with datterino tomatoes

Jerusalem artichoke and Lemon Thyme Soup £12
with wild morels, globe artichoke and whipped ricotta and crisps

Cold Wye Valley Asparagus with Confit Cured Salmon £17
leek and purple sprouting broccoli, truffle coddled egg dressing and confit baby potatoes with
crispy shallots

MAINS

Honey Glazed Ham £29
with Ruinart champagne sauce, green bean and artichoke salad with devilled egg and caramelised onion, truffle and shallot vinaigrette

Cod fillet £29
with aubergine and basil caviar, confit potatoes and globe artichoke
with spring green and bouillabaisse sauce, olive oil

Lamb rump and belly £31
with goats curd and seaweed pesto, white bean puree and puntarella
with asparagus and green peppercorn sauce

Wild garlic and wild morel mushroom risotto £27
with kohlrabi, asparagus and onion shells with tardivo bitter leaves

PUDDINGS

EASTER CHOCOLATE PUDDING £10
Dark and white chocolate mousse with mini eggs and honeycomb

Vanilla Custard with rhubarb and mango £10
mango sorbet and mint jellies

Sticky Toffee Pudding £12
with clotted cream ice cream and caramelised pecans

A Selection of Hand Picked Cheeses £14
Served with crackers and Orchid pear chutney

