

Sample Menu

Mother's Day Sunday 15th March

11.30am-6.45pm

£85pp | 3 Courses

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 nduja butter
and seaweed pesto

GREEN BEAN SALAD
with caramelised onion, truffle and
shallot dressing, caramelised fruit
with almonds, pomegranate and
roasted quinoa

**PRAWN & WHITE CRAB
COCKTAIL**
with lobster Marie Rose sauce,
pickled rhubarb and cucumber
with avocado puree and cos lettuce

BEEF CARPACCIO
with herb pesto, globe artichoke
and pickled mushrooms with
caper and shallot vinaigrette,
parmesan jellies

MOTHER'S DAY ROASTS

**HERITAGE
CAULIFLOWER**
chickpea and bean stuffing

**CUMBRIAN
CHICKEN**
with bread sauce

**35 DAY AGED BEEF
SIRLOIN**
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

DOVER SOLE 500g
with chardonnay white
wine and chive sauce

HEREFORD
RIB-EYE 250g

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

SURF & TURF BEEF FILLET AND
ARGENTINIAN PRAWNS

to share
**BELTED GALLOWAY
CHATEAUBRIAND**
400g

Béarnaise Sauce

Peppercorn Sauce

Chimichurri Sauce

Smoked Bone Marrow Sauce

SIDES

Roast Trimmings £9.50

Cauliflower and leek cheese £7

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

Grilled Broccolini with Chimichurri sauce £8.50
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

**RHUBARB AND PEAR
BRULEE**
with minted jellies

**DARK AND WHITE
CHOCOLATE MOUSSE**
with olive oil, sea salt
and candied popcorn

Please advise your waiter if you have any allergies.

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

Sample Menu

Mother's Day Sunday 15th March

7pm Onwards
£65pp | 3 Courses
& A Bloody Good Mary, on us!

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 nduja butter
and seaweed pesto
2pcs £21

GREEN BEAN SALAD

with caramelised onion, truffle and
shallot dressing, caramelised fruit with
almonds, pomegranate and toasted
quinoa
£15

PRAWN AND WHITE CRAB COCKTAIL

with lobster Marie Rose sauce, pickled
rhubarb and cucumber with avocado puree
and cos lettuce
£21

BEEF CARPACCIO

with herb pesto, globe artichoke and
pickled mushrooms with caper and
shallot vinaigrette, parmesan jellies
£17

MOTHER'S DAY WEEKEND ROASTS

HERITAGE CAULIFLOWER

chickpea and bean stuffing
£25

CUMBRIAN CHICKEN

with bread sauce
£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 TO SHARE

£59pp

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

£49pp

Served with our signature roast trimmings

Roast chicken, Hereford beef and Herdwick lamb rump and shoulder with herb pesto
Includes a dessert if ordered as A la Carte

EXTRAORDINARY VALUE GRILL SELECTION

BELTED GALLOWAY

FILLET 200g
£32

DOVER SOLE 500g

with chardonnay white wine
and chive sauce
£39

HEREFORD

RIB-EYE 250g
£29

BELTED GALLOWAY RIB OF BEEF

1.2kg
£89 for two

SURF & TURF BEEF FILLET AND

ARGENTINIAN PRAWNS
£35

BELTED GALLOWAY CHATEAUBRIAND

400g
£64 for two

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

Roast Trimmings £9.50

Smoked Bone Marrow £6

Grilled padron peppers, black pepper & soy dressing £6.50

Beef fat roast potatoes £6.50

Searred Foie gras with blackcurrant £9.50

Cauliflower and leek cheese £7

Grilled Broccolini with Chimichurri sauce £8.50

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
£12

RHUBARB AND PEAR BRULEE

with minted jellies
£11

DARK AND WHITE CHOCOLATE MOUSSE

with olive oil, sea salt
and candied popcorn
£12

Sample Menu

WEEKENDS AT No. FIFTY
CHEYNE

Mother's Day Saturday Lunch

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 nduja butter
and seaweed pesto
2pcs £21

GREEN BEAN SALAD

with caramelised onion, truffle and
shallot dressing, caramelised fruit with
almonds, pomegranate and toasted
quinoa
£15

PRAWN AND WHITE CRAB COCKTAIL

with lobster Marie Rose sauce, pickled
rhubarb and cucumber with avocado puree
and cos lettuce
£21

BEEF CARPACCIO

with herb pesto, globe artichoke and
pickled mushrooms with caper and
shallot vinaigrette, parmesan jellies
£17

MOTHER'S DAY WEEKEND ROASTS

HERITAGE CAULIFLOWER

chickpea and bean stuffing
£25

CUMBRIAN CHICKEN

with bread sauce
£29

HEREFORD BEEF RUMP

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 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 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

BELTED GALLOWAY RIB OF BEEF

1.2kg
£89 for two

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