

Launching 23.03

No. FIFTY
CHEYNE

Taste of Fifty

Weekday Lunch

2 - course £23pp

3 - course £27pp

FLUTE of RUINART BRUT CHAMPAGNE £17

BOTTLE of RUINART BRUT CHAMPAGNE £70

STARTERS

White Fresh Cornish Crab Meat £21

with Granny Smith apple, 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

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 Wye Valley asparagus and green peppercorn sauce

Wild Garlic and Wild Morel Mushroom Risotto £27

with kohlrabi, Wye Valley asparagus and onion shells with tardivo bitter leaves

PUDDINGS

Rhubarb, Mango & Pineapple Fruit Salad £10

with minted Champagne granita and lime dressing

Burnt Basque Cheesecake £12

with salted caramel sauce

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

Please advise your waiter if you have allergies

Launching 23.03

No. FIFTY
CHEYNE

Taste of Fifty

Monday to Saturday Dinner

2 - course £33pp

3 - course £37pp

FLUTE of RUINART BRUT CHAMPAGNE £17

BOTTLE of RUINART BRUT CHAMPAGNE £70

STARTERS

White Fresh Cornish Crab Meat £21

with Granny Smith apple, 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

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 Wye Valley asparagus and green peppercorn sauce

Wild Garlic and Wild Morel Mushroom Risotto £27

with kohlrabi, Wye Valley asparagus and onion shells with tardivo bitter leaves

PUDDINGS

Rhubarb, Mango & Pineapple Fruit Salad £10

with minted Champagne granita and lime dressing

Burnt Basque Cheesecake £12

with salted caramel sauce

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

Please advise your waiter if you have allergies