

Jain Smith

No. Fifty Cheyne

'Where Our Menus, Become Your Memories'



**Sharing Menu - 3 courses ~ Extraordinary Value~
£67 per person**

Homemade olive oil focaccia

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STARTERS

Citrus Cured Salmon rillette with dill creme fraiche and pickled cucumber, lemon, capers, shaved fennel and apple with brioche croutons

Mixed heritage Beetroots, & Burrata Salad, cashew nut cream with endive and mint leaves, citrus quinoa and Cabernet Sauvignon balsamic dressing

Beef Carpaccio with herb pesto, pickled mushrooms, rocket, shaved Parmesan and truffle vinaigrette

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MAINS

Roast Chicken breast with creamed parmesan polenta, wild mushrooms and red wine sauce

Wild Hake fillet with confit potatoes, grapes and melted onions with chardonnay white wine and chive sauce

Spring green fregola risotto with kohlrabi, asparagus and onion petals with Tardivo leaves

THE DUKE OF BEEF WELLINGTON

(supplement of £14 per person)

Cooked to golden perfection, shared elegantly
With truffle creamed potatoes and smoked bone marrow


PUDDINGS

Forest Berry Eton Mess with meringue and minted mascarpone cream with berry sorbet

Dark and White Chocolate Mousse with olive oil, sea salt and candied popcorn

SHARING CHEESEBOARD (Suitable for 10 people)

Three of our selection of fine cheeses with crackers and chutney - £48 supplement





PREMIUM MENU

Sharing Menu - 3 courses

£87 per person

Homemade olive oil focaccia

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STARTERS

Citrus Cured Salmon rilette with dill creme fraiche and pickled cucumber, lemon, capers, shaved fennel and apple

Mixed heritage Beetroots, & Burrata Salad, cashew nut cream with endive and mint leaves, citrus quinoa with pickled sultanas, cucumber and Cabernet Sauvignon balsamic dressing

Beef Carpaccio with herb pesto, pickled mushrooms, rocket, shaved Parmesan and truffle vinaigrette

Grilled Argentinian red prawns with lemon, herb and garlic butter

MAINS

Confit Duck Leg with creamed parmesan polenta, wild mushrooms and red wine sauce

Wild Hake fillet with confit potatoes, grapes and melted onions with chardonnay white wine and chive sauce

Spring green fregola risotto with kohlrabi, asparagus and onion petals with Tardivo leaves

Grilled Beef Rump with creamed potatoes, crispy onions and smoked bone marrow sauce

THE DUKE OF BEEF WELLINGTON

(supplement of £14 per person)

Cooked to golden perfection, shared elegantly

With truffle creamed potatoes and smoked bone marrow

PUDDINGS


Sticky Toffee Pudding butterscotch sauce and vanilla ice cream

Forest Berry Eton Mess with meringue and minted mascarpone cream with berry sorbet

Dark and White Chocolate Mousse with olive oil, sea salt and candied popcorn

SHARING CHEESEBOARD (Suitable for 10 people)

Three of our selection of fine cheeses with crackers and chutney - £48 supplement





PREMIUM MENU

Individually Plated-3 courses
£97 per person

Homemade olive oil focaccia

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STARTERS

White crab mayonnaise with cucumber and apple, brown crab custard and black garlic

Mixed heritage Beetroots, & Burrata Salad, cashew nut cream with endive and mint leaves, citrus quinoa and Cabernet Sauvignon balsamic dressing

Beef Carpaccio with herb pesto, pickled mushrooms, rocket, shaved Parmesan and truffle vinaigrette

Seared Orkney Scallops with cauliflower puree, wild mushroom ragout, champagne sauce (£5 supplement per person)

MAINS

Confit Duck Leg with creamed parmesan polenta, wild mushrooms and red wine sauce

Wild Hake fillet with confit potatoes, grapes and melted onions with chardonnay white wine and chive sauce

Spring green fregola risotto with kohlrabi, asparagus and onion petals with Tardivo leaves

35 day aged Beef Fillet with smoked creamed potatoes, wilted spinach, wild mushrooms and confit shallot with bone marrow sauce (£10 supplement per person)

THE DUKE OF BEEF WELLINGTON

(supplement of £14 per person)

Cooked to golden perfection, shared elegantly

With truffle creamed potatoes and smoked bone marrow

PUDDINGS

Sticky Toffee Pudding butterscotch sauce and vanilla ice cream

Forest Berry Eton Mess with meringue and minted mascarpone cream with berry sorbet

Dark and White Chocolate Mousse with olive oil, sea salt and candied popcorn

SHARING CHEESEBOARD (Suitable for 10 people)

Three of our selection of fine cheeses with crackers and chutney - £48 supplement





OUR CANAPÉS AND BOWL FOOD

SAVOURY CANAPÉS 4 canapés £21 per person |
6 canapés £30 per person | 8 canapés £36 per person

VEGETARIAN

Wild mushroom arancini with truffle cream
Beetroot and muscat grape dressing with pomegranate
Gruyère cheese croquettes

MEAT

Beef tartare with truffle cream, soy and pickled red onion
Chicken and tarragon mayonnaise tartlets with salted lemon
Beef and sweet miso croquettes with English mustard

FISH

Seared prawn with parsley and garlic butter
Citrus cured salmon tartar with citrus dill crème fraîche and pickled
cucumber
White crab mayonnaise tartlets with apple and sun kissed tomatoes

BOWL FOOD

Vegetarian £17 per item | Meat £19 per item | Fish £19 per person

Warm poached salmon with crushed potato salad, with spring onion and
capers, crème fraîche and herb pesto

60 Day-Aged Rump with truffle creamed potato and
smoked bone marrow sauce

Truffle wild mushroom risotto with milk crumble and foraged herbs

SWEET CANAPÉS

2 canapés £14 per person

Zested citrus Madeleines with vanilla chantilly

Salted caramel chocolate bon bon

