

No. FIFTY
CHEYNE

Bank Holiday Mondays

FLUTE of RUINART BRUT CHAMPAGNE £17
BOTTLE of RUINART BRUT CHAMPAGNE £70

STARTERS

ORKNEY SCALLOPS

With nduja butter and seaweed pesto
2 pcs £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 AND WILD SEA BASS 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 EXTRAORDINARY VALUE 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

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 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

FILLET OF WILD
SEABASS 200g
£25

to share
**BELTED GALLOWAY
RIB OF BEEF**

BELTED GALLOWAY
FILLET 200g
£32

DOVER SOLE 500g
with chardonnay white wine
and chive sauce
£39

SURF & TURF BEEF FILLET AND
ARGENTINIAN PRAWNS
£35

GRILLED ARGENTINIAN
RED PRAWNS
6pcs £21

to share
**BELTED GALLOWAY
CHATEAUBRIAND**

400g
£64 for two

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

Cauliflower and Leek Cheese £7

Grilled padron peppers, black pepper & soy dressing £6.50

Truffle creamed potatoes £9.50

Beef fat roast potatoes £6.50

Seared Foie gras with blackcurrant £9.50

Heritage carrots, herb emulsion, creme fraiche £7

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

Smoked bone marrow £6

Banquet Holiday Mondays

BLOODY MARYS

IAIN'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

RUINART 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

IAIN'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