

No. FIFTY  
CHEYNE

# Saturday Lunch

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

## STARTERS

### ORKNEY SCALLOPS

with spring green sauce,  
garlic butter and pickled  
loquats  
2pcs £23

### GRILLED ARGENTINIAN RED PRAWNS

with parsley and garlic butter, butterhead salad,  
datterino tomatoes, pickled red onion  
3 pcs £13 16 pcs £24

### N25 OSCIETRA CAVIAR

with crème fraiche  
and herb blinis  
30g £57

### WILD SEABASS CITRUS CEVICHE

with avocado puree, fresh loquats,  
watercress and olive oil with raspberry  
vinegar dressing  
£17

### WHITE FRESH CORNISH CRAB MEAT

with Granny Smith apple, grapefruit and  
pickled cucumber, brown crab custard and  
tomato consommé with datterino tomatoes and  
fresh peas  
£21

### TOMATO, GRILLED PEACH AND MELON

with whipped ricotta, green courgette and  
aubergine with basil, pine nut and olive  
dressing  
£15

## IAIN'S SATURDAY ROASTS

### HERITAGE CAULIFLOWER

chickpea and bean stuffing  
£25

### CUMBRIAN CHICKEN

with bread sauce  
£29

### HEREFORD BEEF

with horseradish sauce  
£36

### HERDWICK LAMB LEG & CONFIT BELLY

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

with truffle mash and smoked bone  
marrow sauce  
£59 to share

add 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 confit belly  
with herb pesto and all the  
trimmings

Your selection of any dessert each

### HALF ROAST CHICKEN

£54 to share

with minted pea, girolle and wild  
garlic risotto, Wye valley asparagus,  
peas and onion petals with seaweed  
pesto

## EXTRAORDINARY VALUE PREMIUM GRILL SELECTION

SURF & TURF BEEF FILLET AND  
ARGENTINIAN PRAWNS  
£39

DOVER SOLE 500g  
£39

GRILLED ARGENTINIAN RED  
PRAWNS  
6pcs £24

*to share*  
BELTED GALLOWAY  
RIB OF BEEF

BELTED GALLOWAY  
FILLET 200g  
£36

1.2kg  
£89 for two

WILD SEABASS  
FILLET  
£29

*to share*  
BELTED GALLOWAY  
CHATEAUBRIAND

400g  
£72 for two

HEREFORD  
RIB-EYE 250g  
£31

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

Steamed Spinach with Olive Oil £7

Grilled Broccolini with Chimichurri sauce £8.50

Cauliflower and leek cheese £7

Grilled padron peppers, black pepper & soy dressing £6.50

Butterhead salad, datterino tomatoes, pickled red onion £5.50

Truffle creamed potatoes £9.50

Hispi cabbage with black pepper & soy dressing £7

Beef fat roast potatoes £6.50

French fries £6.50 Add truffle mayonnaise £2

Seared Foie gras with blackcurrant £9.50

Please advise your waiter if you have any allergies.  
A discretionary 15% service charge will be added to your bill.

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## 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