

No. FIFTY  
**CHEYNE**  
*Sunday*  
*All Day Menu*

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

**TOMATO, GRILLED PEACH &  
 MELON**  
 with whipped ricotta, green courgette  
 and aubergine with basil, pine nut and  
 olive dressing  
 £15

**N25 OSCIETRA CAVIAR**  
 with crème fraîche  
 and herb blinis  
 30g for £57

**GRILLED ARGENTINIAN  
 RED PRAWNS**  
 butterhead salad, datterino  
 tomatoes, pickled red onion  
 3 pcs £18 | 6 pcs £34

**IAIN'S SUNDAY ROASTS**

**HERITAGE  
 CAULIFLOWER**  
 chickpea and bean stuffing  
 £31

**CUMBRIAN  
 CHICKEN**  
 with bread sauce  
 £39

**HEREFORD  
 BEEF**  
 with horseradish sauce  
 £44

**HERDWICK LAMB  
 LEG & CONFIT BELLY**  
 with herb pesto, mint sauce  
 £41

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  
 A refined take on a beloved classic.

**DUKE OF BEEF  
 WELLINGTON**

£74 to share

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 confit belly with herb pesto and all the trimmings

Your selection of any dessert each

**PREMIUM GRILL SELECTION**

**SURF & TURF BEEF FILLET AND  
 ARGENTINIAN PRAWNS**  
 £65

**DOVER SOLE 500g**  
 £48

**GRILLED ARGENTINIAN RED  
 PRAWNS**  
 6pcs £34

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

1.2kg  
 £89 for two

*to share*  
**BELTED GALLOWAY  
 CHATEAUBRIAND**

400g  
 £89 for two

**BELTED GALLOWAY  
 FILLET 200g**  
 £48

**WILD SEABASS  
 FILLET**  
 £29

**HEREFORD  
 RIB-EYE 250g**  
 £42

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**

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

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

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

No. FIFTY  
CHEYNE

# Sunday All Day Menu

## 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