

Bank Holiday Monday

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 | 6 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**

1.2kg
£89 for two

to share
**BELTED GALLOWAY
CHATEAUBRIAND**

400g
£72 for two

**BELTED GALLOWAY
FILLET 200g**
£36

**WILD SEABASS
FILLET**
£29

**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.

No. FIFTY
CHEYNE

Bank Holiday Monday

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BOTTLE of RUINART BRUT CHAMPAGNE £70

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