

No. FIFTY CHEYNE

by Steven Connolly

A la Carte

Sourdough Bread, Salted Butter

5

Starters

Burrata, Pear, Truffle Honey (v)

16

Steak Tartare, Classic Garnishes, Sourdough

20

Lightly Smoked Salmon, Horseradish, Rye Bread

20

Isle of Wight Tomato Tart, Basil (pb)

16

Grilled Tiger Prawns, Sriracha Butter

23

Chicken & Rabbit Terrine, Apricot, Frisée

17

Mains

Beef Wellington, Bordeaux Sauce (to share)

74

Salmon, Ratte Potatoes, Warm Tartare Sauce

30

Chicken & Leek Pie, Mashed Potato

32

Truffle Risotto, Aged Parmesan (v)

35

Aubergine Schnitzel, Olives, Basil (pb)

28

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Grill

Herefordshire Beef Fillet, 220g	42
Black Angus Sirloin, 300g	43
Shorthorn Rib-Eye, 350g	45
Salt Marsh Lamb Cutlets, 300g	36
Old Spot Pork Ribeye, 350g	32
Herefordshire Chateaubriand, 500g	78
Shorthorn Ribeye on the Bone, 900g	90
Roasted Halibut Tranche, <i>Fish Velouté</i>	38
Grilled Whole Cornish Sole, 500g, <i>Caper Butter</i>	30
Grilled ½ Lobster, <i>Garlic Butter</i>	39

Sides

Koffmann Fries	7
Truffle Mashed Potato	12
Tenderstem Broccoli, <i>Almonds</i>	8
Roasted Carrots, <i>Maple Syrup</i>	7
Ratte Potatoes, <i>Chives</i>	7
Confit Peppers, <i>Olive Oil</i>	10
Bitter Leaf Salad, <i>Dill Ranch</i>	7
Tomato Panzanella, <i>Basil</i>	7