

No. FIFTY CHEYNE

by Steven Connolly

Set Menu

Starters

Cured Brixham Mackerel, *Crème Fraiche*
Burrata, *Pea & Broad Bean Dressing* (v)
Isle of Wight Tomato Salad, *Balsamic Dressing* (pb)

Mains

Roasted Salmon, *Ratte Potatoes, Warm Tartare Sauce*
Bavette Steak, *Peppercorn Sauce, Fries* (Supplement 5)
Pecorino Risotto, *Celery, St. Ewe Egg Yolk* (v)
Artichoke & Spinach Ravioli, *Lemon & Mint Butter* (pb)

Desserts

Dark Chocolate Mousse, *Salted Caramel* (pb)
Blood Orange Panna Cotta
Blueberry & Almond Tart, *Vanilla Ice Cream*

2 Courses 30

3 Courses 35

Please speak with your waiter if you have any allergies or intolerances, our dishes may have traces.
An optional 15% service charge will be added to your bill.

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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

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Sunday Lunch

Sourdough Bread, Salted Butter

5

Starters

Burrata, Pear, Truffle Honey (v)

16

Lightly Smoked Salmon, Horseradish, Rye Bread

20

Isle of Wight Tomato Tart, Basil (pb)

16

Chicken & Rabbit Terrine, Apricot, Frisée

17

Roasts

*All served with Roast Potatoes, Cauliflower & Broccoli Cheese, Roasted Carrots, Green Vegetables,
Yorkshire Pudding, and Red Wine Jus*

Roast Dry-Aged Sirloin, Horseradish Sauce

42

Roasted Sutton Hoo Chicken, Bread Sauce

36

Roasted Porchetta, Burnt Apple Sauce

37

Root Vegetable Wellington, Vegan Jus (pb)

32

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Grill

Herefordshire Beef Fillet, 220g	42
Shorthorn Ribeye on the Bone, 900g	90
Herefordshire Chateaubriand, 500g	78
Beef Wellington, <i>Bourdeaux Sauce</i> (to share)	74
Salmon Supreme, <i>Caper Butter</i>	25
Roasted Halibut Tranche, <i>Fish Velouté</i>	38
Grilled ½ Native Lobster, <i>Garlic Butter</i>	39

Add roast trimmings to your dish 10

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

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