

No. FIFTY CHEYNE

by Steven Connolly

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