

No. FIFTY CHEYNE

by Steven Connolly

A la Carte

Sourdough Bread, Salted Butter 5

Starters

Stracciatella, Beetroot, Basil (v) 17
Steak Tartare, Classic Garnishes, Potato Crisps 21
British Tuna, Salsa Verde, Capers, Tapioca Crackers 22
Cherry Tomato Tart, Olives, Celery (pb) 16
Grilled Tiger Prawns, Chilli & Garlic Butter 23
Foie Gras Ballontine, Quince, Pain D'Epices 21

Mains

Beef Wellington, Bordeaux Sauce (to share) 76
Black Truffle Chicken Kiev, Spinach 34
Beef Cheek & Guinness Pie, Mashed Potato 32
Butternut Squash & Sage Risotto, Aged Parmesan (v) 28
Aubergine Schnitzel, Olives, Basil (pb) 28

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

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Grill

Herefordshire Beef Fillet, 220g	43
Shorthorn Ribeye, 350g	45
Dry-Aged Lamb Rump, 300g	35
Old Spot Pork Ribeye, 350g	36
Herefordshire Chateaubriand, 500g (to share)	84
Shorthorn Ribeye on the Bone, 900g (to share)	95
Longhorn Porterhouse, 1.3kg (to share)	140
Roasted Halibut Tranche, <i>Fish Velouté</i>	40
Whole Dover Sole, <i>Caper Butter</i>	58
½ Lobster Thermidor	42

Sides

Koffmann Fries	7
Winter Truffle Mashed Potato	14
Tenderstem Broccoli, <i>Confit Shallots</i>	8
Roasted Carrots, <i>Maple Syrup</i>	7
Ratte Potatoes, <i>Chives</i>	7
Creamed Spinach, <i>Parmesan</i>	10
Green Salad, <i>Tarragon Vinaigrette</i>	7