

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, Roasted Carrots, Green Vegetables, Swede Mash,
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

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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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
Salt Marsh Lamb Cutlets, 300g	36
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
Roast Potatoes, <i>Thyme</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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