

NO. FIFTY
CHEYNE
by Steven Connolly

SHARING MENU

67 per person

Sourdough Bread, Salted Butter

STARTERS

Chicory & Celery Waldorf Salad, Apple, Grapes (pb)

Winter Tomato Carpaccio, Burrata, Basil

Dill Cured Salmon, Horseradish, Capers

MAINS

Corn Fed Chicken, Mashed Potato, Wild Mushrooms, Red Wine Jus

Roasted Salmon, New Potatoes, Warm Tartare Sauce

Jerusalem Artichoke & Thyme Risotto, Artichoke Crisps

DESSERTS

Sticky Toffee Pudding, Clotted Cream

Dark Chocolate Mousse, Salted Caramel

Please advise if you have any allergies or intolerances.
An optional 15% service charge will be added to your bill.

SHARING MENU

87 per person

Sourdough Bread, Salted Butter

STARTERS

Winter Tomato Carpaccio, Burrata, Basil

Lamb Ribs, Crispy Shallots

Dill Cured Salmon, Horseradish, Capers

Chicory & Celery Waldorf Salad, Apple, Grapes (pb)

MAINS

Roasted Picanha, Chimichurri, Green Salad

Corn Fed Chicken, Mashed Potato, Wild Mushrooms, Red Wine Jus

Halibut, New Potatoes, Warm Tartare Sauce

Jerusalem Artichoke & Thyme Risotto, Artichoke Crisps

DESSERTS

Tiramisu

Sticky Toffee Pudding, Clotted Cream

Please advise if you have any allergies or intolerances.
An optional 15% service charge will be added to your bill.

INDIVIDUALLY PLATED MENU

97 per person

Sourdough Bread, Salted Butter

STARTERS

Spiced Cured Beef, Grapes, Truffle Cream
Chicory & Celery Waldorf Salad, Apple, Grapes (pb)
Dill Cured Salmon, Horseradish, Capers
Burrata, Red Pepper, Tomato, Nduja

MAINS

Corn Fed Chicken, Cavalo Nero, Celeriac, Pedro Ximinez Jus
Beef Fillet, Beef Anna, Spinach, Red Wine Jus (10 Supplement)
Red Mullet, Ratatouille, Olives, Tomato Butter
Wild Mushroom & Truffle Risotto, Aged Parmesan

DESSERTS

Dark Chocolate Mousse, Salted Caramel
Burnt Basque Cheesecake, Sour Cherry Compte
Sticky Toffee Pudding, Clotted Cream

Please advise if you have any allergies or intolerances.
An optional 15% service charge will be added to your bill.

WELLINGTON SHARING MENU

100 per person

Sourdough Bread, Salted Butter

STARTERS

Winter Tomato Carpaccio, Burrata, Basil

Lamb Ribs, Crispy Shallots

Dill Cured Salmon, Horseradish, Capers

Chicory & Celery Waldorf Salad, Apple, Grapes (pb)

MAINS

Beef Wellington, Mashed Potato, Creamed Spinach, Red Wine Jus

Leek & Potato Pithivier, Olive Oil Mash, Creamed Spinach, Vegan Jus (pb)

DESSERTS

Tiramisu

Dark Chocolate Mousse, Salted Caramel

Please advise if you have any allergies or intolerances.
An optional 15% service charge will be added to your bill.

CANAPÉ MENU

£7 per canapé, per guest

COLD

Rosary Goats Cheese & Beetroot Tart, Pickled Beetroot (V)

Tuna Tartare, Lime, Avocado, Chilli, Seaweed Cracker

Native Lobster Vol Au Vent, Bloody Mary Dressing

Steak Tartare, Anchovy Aioli, Parmesan, Brioche

Smoked Salmon, Rye Bread, Cream Cheese, Dill

Vegetable Roll, Mango, Coriander, Tamarind Gel (Pb)

HOT

Montgomery's Cheddar Croquette, Garlic Mayonnaise (V)

Beef Sirloin, Yorkshire Pudding, Onion Jus

Mushroom & Truffle Arancini, Basil Aioli (Pb)

Confit Duck Dumpling, Lemongrass & Chilli Jam

Shrimp Popcorn, Sweet Chilli Gel

Please advise if you have any allergies or intolerances.
An optional 15% service charge will be added to your bill.