No. FIFTY
CHEYNE
by Steven Connolly

Sunday Lunch

Sourdough Bread, *Salted Butter* — *5*

Starters

Stracciatella, *Beetroot, Basil* (v)	17
Steak Tartare, *Classic Garnishes, Potato Crisps*	21
British Tuna, *Capers, Salsa Verde, Tapioca Cracker*	22
Cherry Tomato Tart, Olives, Celery (pb)	16

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*	43
Shorthorn Ribeye on the Bone, *900g* (to share)	95
Herefordshire Chateaubriand, *500g* (to share)	84
Beef Wellington, *Bordeaux Sauce* (to share)	76
Longhorn T-Bone/Porterhouse, *1.3kg* (to share)	140
Roasted Halibut Tranche, *Fish Velouté*	40
½ Lobster Thermidor	42

Add roast trimmings to your dish 10

Sides

Koffmann Fries	7
Creamed Spinach, *Parmesan*	10
Tenderstem Broccoli, *Confit Shallots*	8
Cauliflower & Leek Cheese (to share)	13
Roasted Carrots, *Maple Syrup*	7
Ratte Potatoes, *Chives*	7
Green Salad, *Tarragon Vinaigrette*	7

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