

# NO. FIFTY CHEYNE

## STARTERS

Scottish salmon tartare, citrus yoghurt  
with watermelon radishes and tomato consommé £12.50

Green bean and artichoke salad with truffle vinaigrette,  
popped quinoa, almonds and charred peach £10.50

Roast Orkney scallop with English pea purée,  
confit fennel and champagne sauce £17.50

Courgette, spinach and basil soup  
with parmesan polenta and milk crumble £9.50

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**MAINS**

Summer pea and mint risotto, Heritage leeks and baby onions  
with pickled walnut vinaigrette £23.00

Fillet of poached salmon with crushed Jersey Royal potatoes,  
runner beans and wild watercress sauce £25.50

Herdwick lamb rump and confit belly with violet artichokes,  
roast garlic and broad bean croquette with minted jellies £28.50

Roast chicken, wild mushrooms, toasted oat and barley risotto  
with roasted garlic and cabbage pesto with fresh goat's curd £26.50

Please advise your waiter if you have any allergies

A discretionary 12.5% service charge will be added to your bill

An optional charge of £2 per guest will be added to your bill to support our diligent Covid19 measures

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## THE GRILL

All our steaks are served with Marmite'n'Guinness butter and Padrón peppers

Sirloin 250g	£29.50
Rib-eye 250g	£35.50
Fillet 225g	£42.50
Dover sole 350g	£42.50
Fish of the day 200g	£32.00
Chateaubriand 400g	£85.00 (to share)
Côte de Boeuf 700g	£90.00 (to share)

## SAUCES

Chimichurri, Béarnaise, peppercorn, smoked bone marrow  
*Supplement: Foie gras 50g £12.00*

## SIDE DISHES

French fries with rosemary seasoning	£5.00
English minted peas with confit onion and garlic	£5.50
Baby gem lettuce and Heritage tomato salad with Cheyne vinaigrette	£5.00
Grilled Broccolini with garlic dressing	£6.50
Extra chunky beef fat potato chips	£5.50
Wild mushrooms with cured egg yolk	£7.50
Tuscan olive oil creamed potatoes	£6.00
Padrón peppers with herb dressing	£6.00

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## DESSERTS

Kentish strawberries'n'cream with caramelised puff pastry,  
minted jellies and sorbet £11.50

Coconut panna cotta, caramelised pineapple,  
charred peach with five-spiced rum syrup £10.50

Lemon posset with blueberry compote  
accompanied by a home-baked vanilla beignet £9.50

Hot chocolate fondant with blistered plums,  
caramelised milk crumble and vanilla ice-cream £11.00

Selection of fine cheeses from our trolley with homemade crackers and chutney  
3 cheeses £14.00    5 cheeses £21.00

## AFTER-DINNER TIPPLES

### STICKIES 100ml

2014, Château Simon, Sauternes, Bordeaux, France £10.00

NV, Qt Pacheca Tawny, Douro, Portugal £12.00

2018, 'Cordon Cut' Clare Valley Riesling, Mount Horrocks, Australia £14.00

### BRANDY

Berneroy VSOP 40% £12.00

Chateau de Laubade Armagnac XO, France, 40% £19.00

Baron de Sigognac 25yrs 40% £28.00

Dupont Plus de 17yrs42%. £37.00

### COCKTAILS

50s Manhattan £14.00

Sazerac Rye, Absinthe, Lillet Blanc, Maraschino, Bitters

Cheyne's 21st Century £14.00

Kamm&Son, Lillet, Cocoa, Orgeat, Bitters

Cheyne's Rose Marguerite £14.00

Plymouth Gin, Dolin Dry Vermouth, Italicus, Yellow Chartreuse, Honey, Orange Bitters

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