

NO. FIFTY CHEYNE

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

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