

WEEKENDS AT
 No. FIFTY
CHEYNE
Sunday

Small Starters

Wild mushroom &
 black truffle arancini
 with crème fraîche and herb pesto
 £9.00

Padrón peppers
 with herb dressing
 £8.00

Argentinian red prawns
 with fennel and apple salad,
 lemon aioli
 3pc £14.50 6pc £28.00

Salad of heritage beetroot and kale
 with pickled apples and quinoa,
 cashew nut milk and artichoke crisps with
 blackcurrant caramel
 £12.50

Sunday Roasts

Both our classic Sunday Roasts and our Limited Editions are served with a Yorkshire pudding, glazed carrots, hispi cabbage, roast potatoes and sausage stuffing. Accompanied by homemade gravy, horseradish and bread sauce

Roasted
 Cauliflower
 £28.50

Roasted Cumbrian
 Chicken
 £35.50

Roasted Beef Sirloin
 40 Day Aged
 £39.50

100 Day Aged
 Rib of Belted Galloway Beef
 with smoked bone marrow
 £55.00

STRICTLY LIMITED QUANTITY SPECIAL

The Grill

45 day aged
 Châteaubriand
 Blue-grey 400g
 £85 for two

45 day aged
 Belted Galloway
 Rib-eye 250g
 £39.00

45 day aged
 Côte de Boeuf
 Short Horn 600g
 £75.00 for two

45 day aged
 Belted Galloway
 Fillet 200g
 £42.50

Surf & Turf
 Beef fillet
 and Argentinian red prawns
 £55.00

Line caught
 wild Seabass
 200g
 £34.00

Cornish
 Dover sole
 350g
 £42.00

Add roast trimmings to any grill dishes to create a roast - £9.50

SIDES

Cauliflower & leek cheese with milk crumble £6.00
 Grilled broccolini with garlic and parsley dressing £8.50
 Seared Foie gras £12.50
 Smoked bone marrow £5.00

French fries with rosemary seasoning £6.50
 Beef fat roasted potatoes £6.50
 Padrón peppers with herb dressing £6.50
 Baby gem lettuce & datterino tomato salad with vinaigrette £5.50

SAUCES

Chimichurri £2.00
 Lemon & chive beurre blanc £2.00

Peppercorn £3.00
 Smoked bone marrow £3.50

Puddings

Sticky toffee pudding
 with caramelised milk crumble and
 clotted cream ice cream
 £10.00

No. Fifty Cheyne's classic Tiramisu
 with Mascarpone cream
 £9.50

Blood orange cheesecake
 with white chocolate biscuit crunch
 and dulce de leche ice cream
 £10.50

Pink lady apple tart tatin
 with Sauternes caramel and clotted cream
 ice cream
 £10.50

A selection of hand picked cheeses, served with crackers, orchid pear chutney and fresh honey. Three cheeses £14.00

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IAIN'S LIST

Real magic is the marriage of exceptional food and truly great wine. Too often excessively priced. With this in mind, Iain has selected some of his favourite wines and we are delighted to offer these for you to enjoy at extraordinary value.

WHITE

2018, Pouilly Fuisse, Secret Mineral, Domaine Denis Jeandeau £65

2022, Chablis 1er cru Fourchaume, Brocard £68

RED

2018, Reserve de Château Leoville Barton, St. Julien £68

2019, Barolo Zingasco, Diego Morra £76

2011, Brunello di Montalcino, Poggio Antico £85

2017, Château Batailley, Grand Cru £125

Iain's List is also available by the glass - 175ml

IAIN'S BLOODY GOOD MARY

Our home-cooked tomato purée and vodka are blended with freshly grated horseradish, Worcestershire sauce, our home-made spice mix and a dash of red & green Tabasco
£12.50

IAIN'S VIRGIN GOOD MARY

Our home-cooked tomato purée blended with freshly grated horseradish, Worcestershire sauce, our home-made spice mix and a dash of red & green tabasco
£9.50

MOCKTAILS

Pa-low-ma £9.50

The refreshing flavours of grapefruit and bitter lemon combine with Clean T. to give a zesty spritz-style serve

Clean Cobbler £9.50

A bright, fresh serve filled with the clean flavours of cucumber, elderflower and mint, uplifted by Clean G.

Clean Coconut Margarita £9.50

What's not to love? We've added the tropical notes of coconut to the vibrant lime & orange citrus flavours of a classic Margarita, but starring Clean T.

RUINART CHAMPAGNE

NV, Ruinart Brut
Champagne, France £68

NV, Ruinart Blanc de Blancs
Champagne, France £88

NV, Ruinart Rose
Champagne, France £98

SPARKLING

NV, Nyetimber Brut Réserve
West Sussex, England £89

NV, Billecart Salmon Rose
Champagne, France £220

NV, Bollinger, Special Cuvée Brut
Champagne, France £135

COCKTAILS

CHEYNE ROSE

Vodka, Rose Liqueur,
Lychee Juice, Lemon Juice,
Egg White & Peychaud Bitter
£12.50

RAISIN OLD FASHIONED

Raisins Infuse Whisky, VSOP Cognac,
Cherry Sweet Wine & Barley syrup
£14.50

BOTTLES

Noam Bavarian lager, Berlin, Germany £6.50

Menabrea lager, Piedmont, Italy £6.50

Le Château de Sassy Cider, apple brut, Normandy France £6

Timothy Taylor Bitter, Yorkshire, England £6.50

**TEA'S, COFFEES AND
HOMEMADE BAKED SCONES**

Espresso £3.50 - **Americano** £4.50

Cappuccino £4.74 - **Flat White** £4.75

Latte £4.75 - **Macchiato** £4.50

Teas, all £4.50