

WEEKENDS AT

No. FIFTY

CHEYNE

Sunday



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 $\begin{array}{c} \textbf{Surf \& Turf} \\ \textbf{Beef fillet} \\ \textbf{and Argentinian red prawns} \\ \$55.00 \end{array}$

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

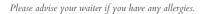
Chimichurri £2.00 Lemon & chive beurre blanc £2.00 Peppercorn £3.00 Smoked bone marrow £3.50

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 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 & greeen 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 & greeen 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