



No. FIFTY
CHEYNE

Dain Smith



NO. FIFTY CHEYNE

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.

CHAMPAGNE

Ruinart Brut NV	68
Ruinart Blanc de Blancs NV	88
Krug Grande Cuvée, Champagne, France, NV	220

CHAMPAGNE BY THE GLASS

Ruinart Brut NV	15
Ruinart Blanc de Blancs NV	19

WHITE WINES

2018, Pouilly Fuisse, Secret Mineral, Domaine Denis Jeandeu, Burgundy, France	65
2022, Chablis 1er Cru Fourchaume, Marc Brocard, Burgundy, France	68

RED WINES

2018, Reserve de Chateau Leoville Barton, St Julien, Bordeaux, France	68
2019, Barolo Zinzasco, Diego Morra, Piemonte, Italy	76
2011, Brunello di Montalcino, Poggio Antico, Tuscany, Italy	85
2017, Château Batailley, Grand Cru, Pauillac, Bordeaux, France	125

IAIN'S LIST BY THE GLASS

Glass 175ml

WHITE

2018, Pouilly Fuisse, Secret Mineral, Domaine Denis Jeandeu, Burgundy, France	17
2022, Chablis 1er Cru Fourchaume, Marc Brocard, Burgundy, France	19

RED

2018, Reserve de Chateau Leoville Barton, St Julien, Bordeaux, France	19
2019, Barolo Zinzasco, Diego Morra, Piemonte, Italy	21
2011, Brunello di Montalcino, Poggio Antico, Tuscany, Italy	23
2017, Château Batailley Grand Cru, Pauillac, Bordeaux, France	32

All our wines by the glass are available in 125ml by request

Our finest wines are offered by the glass using Coravin

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STARTERS

Lancashire bomber cheese soufflé

Lyonnais onions and truffle sauce with Port glazed pears

£15.00

Warm smoked salmon

with crème fraîche, confit baby potato salad and
quince purée, with pickled cucumber and dill jellies

£16.50

Salad of heritage beetroot and kale

with pickled apples and quinoa,
cashew nut milk and artichoke crisps with
blackcurrant caramel

£12.50

Roasted scallops with butternut squash ravioli

foraged mushrooms and Parmesan sauce with
amaretti and sage crumble

£19.50

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MAINS

Hand stretched pappardelle

with pumpkin and sage, wild mushroom,
Parmesan and hazelnut sauce

£25.00

Fillet of pollock

with pumpkin purée and wilted spinach with sweet onions,
fresh blackberries and oat crumb, lemon butter and chive sauce

£27.00

Breast of crisp duck and confit leg

with Puy lentils, celeriac purée and caramelised pear,
pickled mustard seeds and parsley sauce

£33.00

40 day aged Dexter beef Wellington

with truffle creamed potatoes and wild mushrooms with
smoked bone marrow sauce

£95.00 to share

*Please advise your waiter if you have any allergies.
A discretionary 15% service charge will be added to your bill.*

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THE GRILL

Land dishes are served with Marmite, roasted garlic and Guinness butter.

Sea dishes are served with parsley, garlic and salted lemon dressing.

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

Fillet of 45 day aged Belted Galloway 225g
£42.50

Half Cumbrian chicken
£30.00

Cornish Dover sole 400g
£42.00

Line caught wild Seabass 200g
£34.00

Grilled Argentinian red prawns
3pc / £14.50 6pc / £28.00

Surf and Turf
Beef fillet and Argentinian red prawns
£55.00

Châteaubriand of 45 day aged Blue-grey 400g
£85.00 for two

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

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SIDES

Lightly creamed spinach leaves with nutmeg
£8.50

French fries with rosemary seasoning
£6.50

Baby gem lettuce and datterino tomato salad with house
vinaigrette
£5.50

Grilled broccolini with garlic and parsley dressing
£8.50

Extra chunky beef fat potato chips
£6.50

Padrón peppers with herb dressing
£6.50

Truffled creamed potatoes
£9.00

Seared Foie gras
£12.50

SAUCES

Chimichurri
£2.00

Béarnaise
£3.00

Peppercorn
£3.00

Smoked bone marrow
£3.50

Lemon beurre blanc
£2.00

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PUDDINGS

Blood orange cheesecake

with white chocolate biscuit crunch
and dulce de leche ice cream

£10.50

No. Fifty Cheyne's classic Tiramisu

with Mascarpone cream

£9.50

Pink lady apple tart tatin

with Sauternes caramel and clotted cream ice cream

£10.50

Pistachio and cocoa soufflé

with dark chocolate sorbet and salted bon-bon sauce

£11.00

CHEESES

A selection of hand picked cheeses

served with crackers, orchid pear chutney and fresh honey

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LUNCHTIME SATURDAY & SUNDAY ROASTS AT No. FIFTY CHEYNE

Reviewed by the Evening Standard as one London's finest Sunday Roasts, Iain Smith is pleased to announce No. Fifty Cheyne's Saturday & Sunday Roasts are available all weekend.

Our award-winning roasts are also now available on both Saturday & Sunday's to take home and enjoy in





WEDDINGS AND EVENTS

One of Chelsea's most exclusive venues, No. Fifty Cheyne is the shortest of walks from Chelsea Town Hall

No. Fifty Cheyne offers a selection of rooms and spaces, each with their own character and designed to be the perfect setting for your next event.

From Christmas and New Year's Eve, to wedding ceremonies, anniversaries, dining with friends and business meetings, we look forward to hosting your next special occasion.

No. Fifty Cheyne can comfortably host up to 100 guests over both floors as well as the most intimate of events.

