

NO. FIFTY  
**CHEYNE**  
*Sunday Lunch*  
FIFTY's home made Bloody Mary £12.00

**TO START**

- Padrón peppers with herb dressing £6.00
- Beef carpaccio with heritage charred leeks, runner beans,  
herb pesto and pickled wild mushrooms £15.00
- Scottish salmon tartare, citrus yoghurt with watermelon radishes and tomato consommé £12.50
- Shaved Ibérico ham, Tuscan olive oil dressing with toasted sourdough £14.50
- Green bean and artichoke salad with truffle vinaigrette,  
popped quinoa, almonds and charred peach £10.50
- Hand carved Scottish smoked salmon accompanied by egg white, egg yolk, avocado,  
capers, shallots, citrus crème fraîche and rye bread £15.00
- Courgette, spinach and basil soup, with parmesan polenta and milk crumble £9.50

*Roasts*  
by Iain Smith

All served with a Yorkshire pudding, glazed carrots, hispi cabbage  
roast potatoes and sausage or vegan stuffing

- Roasted cauliflower** £24.50  
**Roast Cumbrian chicken** £26.50  
**42 day aged beef sirloin** £28.50

**SAUCES**

Homemade gravy, horseradish, bread, mint

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*

**SIDES**

French fries £5.00

Cauliflower cheese £5.50

Extra chunky beef fat roast potatoes £5.50

Baby gem lettuce and Heritage tomato salad with Cheyne vinaigrette £5.00

Broccoli with garlic dressing £6.50

English minted peas with confit onion and garlic £5.50

Wild mushrooms with cured egg yolk £7.50

*Desserts*

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

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

Butter-milk pancakes with whipped strawberry cream, berries and syrup £12.00

Sticky toffee pudding with clotted cream ice cream £10.50

Selection of fine cheeses from our trolley with homemade crackers and chutney

3 cheeses £14.00      5 cheeses £21.00

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