

NO. FIFTY  
**CHEYNE**  
*Brunch drinks*

**BERRY SMOOTHIE**

Blackberry, strawberry, blueberry and raspberry  
£7.50

**MORNING GLORY SMOOTHIE**

Carrot, clementine & apple  
£7.50

**FRESH JUICES**

£4.00  
Organic carrot  
Apple and rhubarb  
Orange, with pulp  
Pink Grapefruit

**BLOODY MARY**

Wyborowa Vodka  
lemon, horseradish and spices  
£12.00

**BLOODY MARIA**

Ocho Blanco Tequila  
lemon, horseradish and spices  
£12.00

**BLOODY MESS**

Del Maguey Vida Mezcal  
lemon, horseradish and spices  
£15.00

**SPECIAL TEAS**

Fresh Mint with Rose Water  
Lemon Verbena & Green Tea Twist

**MILK OPTIONS**

Oat, Almond, Soya  
Full Fat / Semi Skimmed Cows Milk

**PITCHERS : SHARING COCKTAILS**

**CHEYNE BELLINI**

Passionfruit, Chambord  
topped with prosecco  
£56.00

**APEROL SPRITZ**

Citrus fruit slices, Aperol,  
soda and prosecco  
£56.00

**FIFTY'S MIMOSA**

Orange Juice, Dry Orange Curaçao  
topped with prosecco  
£60.00

**CHAMPAGNE ROSÉ**

Ruinart Rosé £150.00  
Laurent-Perrier Rosé £170.00  
Perrier-Jouët Blason Rosé £210.00

**CHAMPAGNE BLANC**

Thiénot Brut £72.00  
Taittinger Brut Réserve £99.00  
Perrier-Jouët Belle Epoque £350.00

**BOTTLES**

A few of our favourite

**ROSÉ WINE**

Pacheca (Douro, Portugal) £42.00  
Whispering Angel (Provence, France) £63.00

**CIDERS**

Maison Sassy Cidre £22.50  
Original Apple / Pear / Rosé Pink Apple

**BOLEN STROLL**

Sloe Gin, Antica Formula  
lemon, raspberry, ginger ale  
£14.50

**TWISTED TWINKLE**

Italicus Rosolio Di Bergamotto  
elderflower vodka  
Top with Thienot Champagne  
£16.80

**TULUM MARGARITA**

Del Maguey Vida, Don Julio Blanco,  
Peat Monster Whisky  
Orange Curacao, pineapple, lime  
£24.80

**COCKTAILS**

**CHEYNE CUBA LIBRA**

Havana 3 year, Xanath Vanilla  
Angostura, Lime, Soda  
£14

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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*Brunch*

Overnight soaked oats,  
cranberry marinated chia seeds  
with blueberries and agave  
£8.50

Butter-milk pancakes  
with whipped strawberry cream  
berries and syrup  
£14.50

**Eggs Royal**  
toasted muffins with hollandaise  
£15.50

**Ibérico Eggs Benedict**  
toasted muffins with hollandaise  
£16.50

**Eggs Florentine**  
toasted muffins with hollandaise  
£14.50

Organic scrambled eggs  
with Australian black truffle  
on toasted bread  
£20.00

Crushed avocado  
with poached eggs  
on toasted sourdough  
£12.00

### SATURDAY BRUNCH SPECIALS

Crispy spiced chicken on a buttermilk waffle  
yoghurt and tomato dressing  
with rose harissa and maple syrup  
£24.50

Beef carpaccio with heritage charred leeks,  
runner beans, herb pesto  
and pickled wild mushrooms  
£18.50

Shaved Ibérico ham  
Tuscan olive oil dressing  
with toasted sourdough  
£14.50

Hand carved Scottish smoked salmon  
accompanied by egg white, egg yolk, avocado,  
capers, shallots, citrus crème fraîche and rye bread  
£25.50

Roast chicken, wild mushrooms,  
toasted oat and barley risotto,  
roasted garlic and cabbage pesto with fresh goat's curd  
£26.50

Roast Orkney scallop  
with English pea purée,  
confit fennel and champagne sauce  
£17.50

Scottish salmon tartare,  
citrus yoghurt, with watermelon radishes  
and tomato consommé  
£12.50

Green bean and artichoke salad  
with truffle vinaigrette, almonds  
popped quinoa and charred peach  
£10.50

Summer pea and mint risotto,  
Heritage leeks and baby onions  
with pickled walnut vinaigrette  
£23.00

Fillet of poached salmon  
with crushed Jersey Royal potatoes,  
runner beans and wild watercress sauce  
£25.50

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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

Grilled 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 & EXTRAS

Half an avocado, sliced £4.50

Smoked salmon £7.00

Crispy maple bacon £3.50

Heritage egg, of your choice £2.50

French fries with rosemary seasoning £5.00

Extra chunky beef fat chips £5.50

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

Broccolini with garlic dressing £6.50

Padrón peppers with herb dressing £6.00

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

Coconut panna cotta, caramelised pineapple, 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

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