

WEEKENDS AT
No. FIFTY
CHEYNE

Saturdays

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

Roasted scallops with butternut squash ravioli

foraged mushrooms and Parmesan sauce with
amaretti and sage crumble
£19.50

Salad of heritage beetroot and kale

with pickled apples and quinoa,
cashew nut milk and artichoke crisps with
blackcurrant caramel
£12.50

Argentinian red prawns

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

Jain's Special Saturday Roasts from £25.00
Flutes of Ruinart Champagne at £15.00

Cumbrian Chicken

with roast trimmings
£25.00

Roasted Cauliflower

with roast trimmings
£25.00

Beef Rump 45 Day Aged

with roast trimmings
£28.00

Beef Sirloin 40 Day Aged

with roast trimmings
£39.50

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

Main Courses

Breast of crisp duck and confit leg

with Puy lentils, celeriac purée,
pickled pears and mustard seeds
with parsley sauce
£33.00

Fillet of pollock

with pumpkin purée and wilted spinach
with sweet onions, fresh blackberries and
oat crumb, lemon butter and chive sauce
£27.00

Hand stretched Pappardelle

with pumpkin and sage,
wild mushroom, Parmesan
and hazelnut sauce
£25.00

40 day aged Dexter beef wellington

with truffle creamed potatoes
and wild mushrooms with
smoked bone marrow sauce
£95.00 to share

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

Lightly creamed spinach leaves with nutmeg £8.50
Smoked bone marrow £5.00
Cauliflower & leek cheese with milk crumble £6.00
Seared foie gras £12.50
Grilled broccolini with garlic and parsley dressing £8.50

Truffled creamed potatoes £9.00
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
Extra chunky beef fat potato chips £6.50

SAUCES

Chimichurri £2.00
Lemon & chive beurre blanc £2.00

Béarnaise £3.00

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