



NO. FIFTY
CHEYNE

Tastes of Fifty

2 course £25 pp

3 course £29 pp

Flutes of Ruinart Brut Champagne at £15

Starters

Cured Beetroot and Dill Salmon Gravadlax

with crème fraîche, fennel and rhubarb dressing

with avocado and baby beetroot

Roasted Tomato Soup with Basil and Pistachio Pesto

grilled focaccia with fresh heirloom tomato fondue

and whipped Burrata

Isle of Wight Asparagus and Cornish Crab Mayonnaise

with pea and mint purée, pickled cucumber and blood orange

with Sherry vinegar jellies

Main Courses

Poached Fillet of Cornish Cod with Langoustine Risotto

squid and piquillo red peppers with sea beet leaves

Landes French Chicken Breast and Chicken Skin Crumb

with creamed Jersey Royal potatoes, morel mushrooms and peas

with maple bacon and wild garlic sauce

Wild Nettle and Parmesan Gnocchi with Pea and Mint Purée

fresh broad beans and violet artichokes

with mousseron mushrooms

Puddings

Crème Caramel

with Sauternes jelly and blistered raisins

Kentish Strawberry Soufflé

with white chocolate sauce, strawberry jam and shortbread crumb

Dark Chocolate Fondant

with hazelnut soft centre, salted chocolate sauce and praline ice cream



Please advise your waiter if you have any allergies.

A discretionary 15% service charge will be added to your bill.



No. FIFTY
CHEYNE

Tastes of Fifty
3 course sharing menu

£42.00 pp

Flutes of Ruinart Brut Champagne at £15

Starter

Grilled Argentinian Prawns
with garlic and herb butter,
fennel and Pink Lady apple salad
with citrus segments and dressing

Main

600g Prime Rib
with herb dusted French fries,
lightly creamed spinach,
peppercorn and béarnaise sauce

Pudding

Kentish Strawberry Soufflé
with white chocolate sauce, strawberry jam
and shortbread crumb

