



No. FIFTY
CHEYNE

Taste of Fifty

2 course £25 pp

3 course £29 pp

Flutes of Ruinart Brut Champagne at £15

Starters

Lancashire bomber cheese soufflé

Lyonnaise onions and truffle sauce with Port glazed pears

Warm smoked salmon

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

Salad of heritage beetroot and kale

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

Main courses

Confit leg of crisp duck

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

Fillet of pollock

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

Hand stretched pappardelle

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

Puddings

No. Fifty Cheyne's classic Tiramisu

with Mascarpone cream

Blood orange cheesecake

with white chocolate biscuit crunch
and dulce de leche ice cream

Sticky toffee pudding

with salted caramel sauce and clotted cream ice cream





NO. FIFTY
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3 course sharing menu

£42.00

Flutes of Ruinart Brut Champagne at £15

Starter

Grilled whole native Cornish lobster
with garlic & 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

Pistachio and cocoa soufflé
with dark chocolate sorbet
and salted bon-bon sauce

