



No. FIFTY
CHEYNE

St. Valentines

£95 PER PERSON

APERITIF

CHEYNE ROSE

Vodka, Rose Liqueur, Lychee Juice, Lemon Juice, Egg White & Peychaud Bitter

£12.50

*Flutes and bottles of Blanc de Blanc Ruinart
Champagne at £19 and £88*

STARTERS

Beetroot Salmon Gravdax

with confit Fennel, dill and rhubarb citrus dressing, avocado and crème fraîche with caviar

Cornish Hand-Picked Crab and Lobster Cocktail

with baby gem leaves, guacamole and pickled cucumber with sherry caramel

Black Périgord Truffle Tagliatelle Cacio E Pepe

with Pecorino cheese and milk crumb

Salad of Carrot and Clementine

hispi cabbage leaves and artichokes with Castel Franco bitter leaves, lychee and blood orange caramel

MAINS

Rib-Eye Of 45 Day Aged Belted Galloway 250g

Fillet Of 45 Day Aged Belted Galloway 225g

Line Caught Wild Seabass 200g

Grilled Argentinian Red Prawns 6pc

Surf and Turf £10 supplement per person

Châteaubriand Of 45 Day Aged Blue-Grey 400g to share

Côte De Boeuf Of 45 Day Aged Short Horn 600g to share

GRILL

Fillet Of Wild Turbot

with wilted baby spinach, baby turnips and grapes, Champagne cream sauce and langoustine

Roasted Herdwick Lamb Rack

and braised shoulder with creamed Parmesan polenta, salsify and wild mushrooms

Steamed Hispi Cabbage

with romanesco sauce, baby leeks and crispy onion with caramelised quince

Whole Roasted 14 Day Aged Sladesdown Duck to share
with lavender, clove and honey glaze with Jerusalem artichoke truffle purée, candied poached quince and a fondue of leek and chanterelle mushrooms served with a side salad of spiced duck leg meat, green beans and truffle dressing

£15.00 supplement per person

SIDES

Lightly creamed spinach leaves with nutmeg £8.50

French fries with rosemary seasoning £6.50

Baby gem lettuce and datterino tomato salad

with house vinaigrette £5.50

Grilled broccolini with garlic and parsley dressing £8.50

Extra chunky beef fat potato chips £6.50

Padrón peppers with herb dressing £6.50

50gr foie gras £9.50

PUDDINGS

Blackberry Soufflé

with white chocolate ice cream and walnut crumble

Fifty Cheyne Classic Tiramisu



with mascarpone cream with clotted cream ice cream

Blood Orange Cheesecake

with white chocolate biscuit crunch and dulce de leche ice cream

Chocolate Fondant

with pistachio soft centre and salted caramel sauce with clotted cream ice cream



*Please advise your waiter if you have any allergies.
A discretionary 15% service charge will be added to your bill.*

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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

WHITE WINES

2018, Pouilly-Fuissé, Secret Mineral, Domaine Denis Jeandeau, Burgundy, France	65
2022, Chablis 1er Cru Fourchaume, Marc Brocard, Burgundy, France	68

RED WINES

2018, Reserve de Château Leoville Barton, St Julien, Bordeaux, France	68
2019, Barolo Zinzasco, Diego Morra, Piemonte, Italy	76
2011, Brunello di Montalcino, Poggio Antico, Tuscany, Italy	85
2017, Château Batailley, Grand Cru, Puilliac, Bordeaux, France	125

IAIN'S LIST BY THE GLASS

Glass 175ml

WHITE

2018, Pouilly-Fuissé, Secret Mineral, Domaine Denis Jeandeau, Burgundy, France	17
2022, Chablis 1er Cru Fourchaume, Marc Brocard, Burgundy, France	19

RED

2018, Reserve de Château Leoville Barton, St Julien, Bordeaux, France	19
2019, Barolo Zinzasco, Diego Morra, Piemonte, Italy	21
2011, Brunello di Montalcino, Poggio Antico, Tuscany, Italy	23
2017, Château Batailley Grand Cru, Pauillac, Bordeaux, France	32

SPARKLING

NV, Nyetimber Brut Réserve West Sussex, England £89
NV, Billecart Salmon Rose Champagne, France £220
NV, Bollinger, Special Cuvée Brut Champagne, France £135

RUINART CHAMPAGNE

NV, Ruinart Brut Champagne, France £68
NV, Ruinart Blanc de Blancs Champagne, France £88
NV, Ruinart Rose Champagne, France £98

APERITIF

THE RUBY VALENTINE Chambord, Gin, Grenadine, Cranberry & Lime juice & Egg white £8.50
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THE KOKO LEMON VALENTINE Rum, Limoncello, Lemon juice, Egg white £8.50
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COCKTAILS

RAISIN OLD FASHIONED Raisins Infuse Whisky, VSOP Cognac, Cherry Sweet Wine & Barley syrup £14.50
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CHEYNE ROSE Vodka, Rose Liqueur, Lychee Juice, Lemon Juice, Egg White & Peychaud Bitter £12.50
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