



No. FIFTY
CHEYNE

Mothering Saturday Roast

2 courses £55 pp

3 courses £65 pp

Flutes of Ruinart Brut Champagne at £15

30g of Oscietra Caviar with Fine Herb Blinis £24

Starters

Cornish Hand-Picked White Crab Meat

and confit baby potato salad with pickled cucumber and apple,
ruby grapefruit and brown crab Bloody Mary dressing

Heritage Leek and Potato Soup

chive oil with warm maple bacon brioche bun

Mains

Roast Chicken with Fine Herbs

brioche and truffle stuffing

40-Day Aged Beef Sirloin

Our Roasts are served with a Yorkshire pudding, glazed carrots,
hispi cabbage, roast potatoes and sausage stuffing.

Accompanied by homemade gravy, horseradish and bread sauce

Puddings

Strawberry Trifle

with white chocolate ganache, vanilla custard with strawberry sorbet
and Chantilly cream

Chocolate Fondant

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