



# No. FIFTY CHEYNE



## Surf 'n' Turf

TUESDAYS,  
WEDNESDAYS & THURSDAYS

### TASTE of FIFTY 2-course £25pp | 3-course £29pp

#### STARTERS

**Chilled Courgette and Basil Soup**  
with spinach, olive tapenade,  
whipped Ricotta and  
chickpea pancake  
£10

**Heritage Tomato Salad**  
caramelised nectarine with Buffalo Mozzarella,  
focaccia croutons and basil pesto with  
balsamic vinegar syrup and sweet pepper sorbet  
£12

**Fresh White Crab Fettuccine**  
with bisque, Zebra zucchini,  
Amalfi lemon zest and  
Tuscan olive oil  
£17

#### MAINS

**Fillet of Hake**  
with Jersey Royal creamed potatoes,  
cime di rapa, scallop and Champagne sauce  
with Treviso and pesto  
£29

**Ratatouille Stuffed Courgette Flowers**  
with herb Fregola, cashew nut pesto,  
white wine and Parmesan sauce with  
caramelised figs  
£25

**Herdwick Lamb Shoulder**  
with a fricassée of girolles, runner beans,  
onion petals, with squash purée,  
goat's cheese and  
potato beignet with minted jellies  
£31

#### PUDDINGS

**Peach Melba Soufflé and Jam**  
chocolate ice cream,  
Amaretto crumble and sauce  
£12

**Alphonso Mango and  
Vanilla Cold Rice Pudding**  
with coconut, lemon curd and  
shaved white chocolate  
£9

**Pavlova of Kentish Strawberries**  
with whipped custard and  
basil sorbet, almond bricelet and jam  
£10

**Dark Chocolate Parfait**  
with hazelnut and praline,  
popcorn crunch and  
caramel chocolate sauce  
£11

### TASTE of FIFTY 3-course sharing £42pp

#### STARTER

**Grilled Whole  
Native Cornish Lobster**  
with garlic and herb butter, fennel and  
citrus salad with lemon dressing

#### MAIN

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

#### PUDDING

**Peach Melba Soufflé and Jam**  
chocolate ice cream,  
Amaretto crumble and sauce

### OUR SPECIALS

**Orkney Scallop in the Shell**  
with courgette, basil and  
herb garlic butter  
£12

**30g of Oscietra Caviar**  
with crème fraîche and  
fine herb blinis  
£24

**Half or Whole Native Lobster**  
with wild garlic butter,  
fennel and citrus salad  
£14/28

**Line Caught  
Seabass Fillet**  
200g  
£17

**Surf & Turf  
Beef Fillet  
and Argentinian Red Prawns**  
£29

**Cornish  
Dover sole**  
350g  
£21

**45-Day Aged  
Chateaubriand  
Blue-Grey 400g**  
£44.5 for two

**45-Day Aged  
Belted Galloway  
Rib-Eye 250g**  
£20.5

**45-Day Aged  
Côte De Boeuf  
Short Horn 600g**  
£39.5 for two

**45-Day Aged  
Belted Galloway  
Fillet 200g**  
£22

#### to SHARE

**Grilled Tomahawk 1.2kg**  
with Marmite and  
Guinness butter (2-3 people)  
£55

**Herdwick Lamb Cutlets**  
with wild mushroom purée,  
blistered Datterino tomatoes and  
basil pesto  
£45

**Tranche of Wild Turbot**  
with Champagne and  
scallop sauce  
£49

**40-Day Aged Dexter  
Beef Wellington**  
crushed Jersey Royal potatoes  
with smoked bone marrow sauce  
£95

#### SIDES

Smoked Bone Marrow £3  
Padrón Peppers with Herb Dressing £6.5  
Grilled Broccolini With Garlic and Parsley Dressing £8.5  
Caponata with Fried Onion and Tuscan olive oil £6  
Lightly Creamed Spinach Leaves with Nutmeg £8.5

Seared Foie Gras £9.5  
French Fries with Rosemary Seasoning £6.5  
Parmesan Creamed Polenta with Roasted Wild Cepe £9.5  
Extra Chunky Beef Fat Potato Chips £6.5  
Baby Gem Lettuce and Datterino Tomato Salad £5.5

Please advise your waiter if you have any allergies.

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



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## Surf 'n' Turf

**TUESDAYS,  
WEDNESDAYS & THURSDAYS**

### IAIN'S LIST

Real magic is the marriage of exceptional food and truly great wine.

With this in mind..... we are delighted to offer these for you to  
enjoy at extraordinary value.

#### WHITE

2015, Marlborough Wild Sauvignon, Greywacke Archive Release, New Zealand £55

2022, Chablis 1er Cru 'L'Essence des Climats', Laroche, Burgundy, France £68

2022, Santenay Blanc 1er Cru 'Les Gravières', Domaine Borgeot, Burgundy, France £88

#### RED

2021, Salta Malbec, Bodega Colomé 'Estate Series', Argentina £55

2019, Brunello di Montalcino, Fossacolle, Tuscany, Italy £78

2018, Pavillon de Leoville Poyferre, Bordeaux, France £89

#### MAGNUM

2023, Chablis 'Saint Martin', Domaine Laroche, Burgundy, France £125

2019, 'Vigneto Bucerchiale' Chianti Rufina Riserva, Tuscany, Italy £145

### IAIN'S LIST BY THE GLASS

#### WHITE

2015, Marlborough Wild Sauvignon, Greywacke Archive Release, New Zealand £14

2022, Chablis 1er Cru 'L'Essence des Climats', Laroche, Burgundy, France £16

2022, Santenay Blanc 1er Cru 'Les Gravières', Domaine Borgeot, Burgundy, France £19

#### RED

2021, Salta Malbec, Bodega Colomé 'Estate Series', Argentina £15

2019, Brunello di Montalcino, Fossacolle, Tuscany, Italy £18

2018, Pavillon de Leoville Poyferre, Bordeaux, France £19

All our wines are served in 175ml and are available in 125ml by request

### RUINART CHAMPAGNE

**NV, Ruinart Brut**

Champagne, France £68

**NV, Ruinart Blanc de Blancs**

Champagne, France £88

**NV, Ruinart Rosé**

Champagne, France £88

### RUINART CHAMPAGNE BY THE GLASS

**NV, Ruinart Brut**

Champagne, France £15

**NV, Ruinart Blanc de Blanc**

Champagne, France £19

**NV, Ruinart Rosé**

Champagne, France £19

### COCKTAILS

**CHEYNE ROSE**

Vodka, Rose Liqueur,  
Lychee Juice, Lemon Juice,  
Egg White & Bitter  
£9.5

**STRAWBERRIES and CREAM SOUR**

Fresh Strawberries, Vodka, Elderflower Liqueur,  
English Cream, Lime Juice  
£9.5

**GIN and CUCUMBER SPRITZ**

Lavender Gin and Syrup,  
Fresh Cucumber, Lemon Juice  
£9.5

**WATERMELON and MINT MARGARITA**

Fresh Watermelon, Cointreau,  
Tequila and Mint  
£9.5

### BEER BOTTLES

Noam Bavarian Lager, Berlin, Germany £6.5

Menabrea Lager, Piedmont, Italy £6.5

Le Château de Sassy Cider, Apple Brut, Normandy, France £6

Timothy Taylor Bitter, Yorkshire, England £6.5

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