

NO. FIFTY
CHEYNE

St. Valentines Lunch

£65 PER PERSON

Flutes and bottles of Ruinart Brut Champagne at £17 and £70

CHEYNE ROSE

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

£9.50

STARTERS

Perigord Truffle Linguine

with caramelised Jerusalem artichoke purée, light Parmesan sauce

Crapaudine Beetroot and Kohlrabi Salad

with cashew nut cream, white asparagus and pomegranate dressing

Cornish Native Lobster

sweet potato and fennel dressing with pickled cucumber and Nori waffle and Osietra caviar

GRILL & MAINS

All grill items with a choice of one complementary side

Belted Galloway Rib-Eye 250g

Belted Galloway Fillet 200g

Line Caught Wild Seabass Fillet 200g

Grilled Argentinian Red Prawns

Surf and Turf

Belted Galloway Chateaubriand 400g to share

Côte De Boeuf Short Horn 600g to share

Sladesdown Duck Breast

with truffle creamed potatoes, caramelised endives and
Seville orange honey with lemon grass

Confit King Oyster Mushrooms

with caramel and charred leeks, sour Kohlrabi

Steamed Pollack

with late winter vegetable and bean ragout,
pickled rhubarb and almond crab sauce

Dexter Beef Wellington

with cured foie gras and Perigord truffle,
buttered creamed potatoes, rainbow chard

£15.00 supplement per person

SIDES

Hispi Cabbage with anchovy and black pepper soy cream £6.00

Carrots and Sour kohlrabi with whey and caramelised apple dressing £6.00

French Fries with rosemary seasoning £6.00

Bitter Leaf Salad with datterino tomatoes and house vinaigrette £6.00

PUDDINGS

Dark Chocolate and Mascarpone Mousse

with shortbread crumble, salted caramel popcorn with olive oil

Russet Apples, Blackberry and Ginger Crumble

cardamon custard

Poached Pear and Rhubarb

with Pedro Ximénez syrup and milk 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.

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

WHITE

2023, Single Vineyard Sauvignon Blanc 'Holdaway', Marlborough, New Zealand £55
2023, Chablis 1er Cru 'L'Essence des Climats', Laroche, Burgundy, France £68
2022, Santenay Blanc 1er Cru 'Les Gravières', Domaine Borgeot, Burgundy, France £88

RED

2022, Salta Malbec, Bodega Colomé 'Estate Series', Argentina £55
2019, Brunello di Montalcino, Fossacolle, Tuscany, Italy £78
2019, 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

2023, Single Vineyard Sauvignon Blanc 'Holdaway', Marlborough, New Zealand £14
2023, Chablis 1er Cru 'L'Essence des Climats', Laroche, Burgundy, France £16
2022, Santenay Blanc 1er Cru 'Les Gravières', Domaine Borgeot, Burgundy, France £19

RED

2022, Salta Malbec, Bodega Colomé 'Estate Series', Argentina £15
2019, Brunello di Montalcino, Fossacolle, Tuscany, Italy £18
2019, 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 £70

NV, Ruinart Blanc de Blancs
Champagne, France £88

NV, Ruinart Rosé
Champagne, France £88

RUINART CHAMPAGNE BY THE GLASS

NV, Ruinart Brut
Champagne, France £17

NV, Ruinart Blanc de Blanc
Champagne, France £19

NV, Ruinart Rosé
Champagne, France £19

COCKTAILS

BURNT PEAR OLD FASHIONED

Pear Infused Bulleit Bourbon,
Angostura Bitters and Brown Sugar
£10

THE PETAL FIZZ

Lillet, Rose Liqueur and
Ruinart Brut
£15

ELDERFLOWER MOJITO

White Rum, Elderflower,
Lime and Soda Water
£9.50

MEZCAL PICANTE

Mezcal, Green Peppers,
Agave Syrup and Lime Juice
£10

FIFTY GIN MEMBERSHIP

Strawberry Gin, Rose Liqueur,
Bitters and Grapefruit Juice
£9.50

BEERS

Noam Bavarian Lager, Berlin, Germany £6.50

Menabrea Lager, Piedmont, Italy £6.50

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

Timothy Taylor Bitter, Yorkshire, England £6.50

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