

WEEKENDS AT No. FIFTY
CHEYNE

Saturday Evening

Flute of Ruinart Brut Champagne £17
Bottle of Ruinart Brut Champagne £70

STARTERS

AGED BEEF TARTAR
with Bloody Mary dressing and
house pickles with shallot puree and
potato straw and comté cheese

£17

HALF NATIVE LOBSTER
with parsley and garlic butter,
butterhead salad, red endive,
datterino tomatoes, pickled red
onion

£17

**GAZPACHO WITH
WATERMELON AND NATIVE
LOBSTER**

with chilli guacamole and gazpacho
dressing with red pepper sorbet and
Tuscan olive oil

£19

OSCIETRA CAVIAR
with crème fraîche
and herb blinis
30g £47

**HEIRLOOM TOMATO AND
CARMELISED PEACH
SALAD**

tomato fondue, burrata and herb focaccia
croûtons with an apple and sorrel granita

£14

**GRILLED ARGENTINIAN
RED PRAWNS**
with garlic and herb, butterhead salad, red endive,
datterino tomatoes, pickled red onion

3 pcs £9 | 6 pcs £18

MAINS

**MISO AUBERGINE WITH TOMATO AND
COURGETTES**
with summer green herb tahini and pomegranate dressing,
whipped goats curd and crispy shallots

£25

**STEAMED JOHN
DORY FILLET**
with broad beans, crab and sweetcorn
risotto with Amalfi lemon and pickled
gooseberries

£29

HERDWICK LAMB NAVARIN
with whipped seaweed goats curd and pesto, confit
baby lou potatoes with peas and baby turnips, carrots,
tomatoes and globe artichokes

£31

BEEF WELLINGTON

£55 to share
parma ham, truffle
creamed potatoes and
Swiss chard with smoked
bone marrow sauce

LOBSTER AND STEAK SHARING MENU - £42pp

Half Native Lobster each
with parsley and garlic butter
and house salad
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450g Grilled 60 day aged Beef Rump
to share

Your selection of any dessert each

HALF PRICE GRILL SELECTION

**FILLET OF WILD
SEABASS 200G**

£19

**BELTED GALLOWAY
RIB-EYE 250G**

£23

**SURF & TURF
BEEF FILLET AND
ARGENTINIAN PRAWNS**

£29

**BELTED GALLOWAY
FILLET 200G**

£25

**GRILLED
ARGENTINIAN RED
PRAWNS**

6pcs £18

to share
**CHATEAUBRIAND
BLUE-GRAY 400G**

£49 for two

**CORNISH DOVER
SOLE 400G**

£25

**WHOLE NATIVE
LOBSTER**

£29

to share
**BELTED
GALLOWAY
T-BONE 1.2kg**

£79 for two

Bearnaise Sauce £3

Peppercorn Sauce £3

Chimichurri Sauce £3

Smoked Bone Marrow Sauce £3

SIDES

Grilled broccolini with lemon, chilli and flaked almonds £8.50

Smoked bone marrow £6 Truffle creamed potatoes £9.50

Extra chunky beef fat chips £6.50

Grilled padron peppers, black pepper and soy dressing £6.50

Seared Foie gras with blackcurrant £9.50

Heritage carrots with tomato fondue, goats curd and citrus caramel £7

Hispi cabbage with prawn X.O sauce and crispy shallots £7

French fries £6.50 Add truffle mayonnaise £2

Lightly creamed spinach leaves with nutmeg £8.50

Butterhead salad, red endive, datterino tomatoes, pickled red onion £5.50

PUDDINGS

**DARK CHOCOLATE AND
MASCARPONE MOUSSE**
with shortbread crumble, caramel
popcorn and chocolate sauce

£10

**BLISTERED PEACHES
AND CARMELISED
PUFF PASTRY**
with soft whipped vanilla cream, peach
compote and sorbet, lemon verbena
syrup

£11

**POACHED
STRAWBERRIES**
with Ruinart champagne syrup,
strawberry, clotted cream ice cream
and mint jellies

£12

**STICKY TOFFEE
PUDDING**
with clotted cream ice cream and
salted caramel sauce

£12

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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

ROSE

2023 Sancerre Rosé, Domaine Sautereau,
Loire, France
£52

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 Rufi na 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

ROSE

2023 Sancerre Rosé, Domaine Sautereau, Loire, France
£13

RED

2022, Salta Malbec, Bodega Colomé 'Estate Series', Argentina
£15

2020, 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

gls / bd

NV, Ruinart Brut
Champagne, France
£17 / £70

NV, Ruinart Blanc de Blancs
Champagne, France
£19 / £88

NV, Ruinart Rosé
Champagne, France
£19 / £88

COCKTAILS

CHEYNE ROSE
Vodka, Rose Liqueur, Lychee Juice, Lemon Juice,
Egg White & Bitter
£9.50

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

BOTTLED 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