

WEEKENDS AT

No. FIFTY

CHEYNE

Sunday Lunch

FLUTE of RUINART BRUT CHAMPAGNE £17

BOTTLE of RUINART BRUT CHAMPAGNE £70

SMALL STARTERS TO SHARE

3 PCS GRILLED IBERICO HAM SOLDIERS

with garlic, herb and
heritage tomato dressing

£9

OSCIETRA CAVIAR

with crème fraîche and herb blinis

30g £47

HEIRLOOM TOMATO AND CARAMELISED PEACH SALAD

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

£14

WILD MUSHROOM & BLACK TRUFFLE ARANCINI

with crème fraîche
and herb pesto

£9

GRILLED ARGENTINIAN RED PRAWNS

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

3 pcs £18 | 6 pcs £34

SUNDAY ROASTS

ROAST HERITAGE CAULIFLOWER

chickpea and bean stuffing with roast
trimmings

£29

ROAST CUMBRIAN CHICKEN

with bread cause and roast
trimmings

£36

ROAST HEREFORD BEEF

with horseradish sauce and roast
trimmings

£42

ROAST HERDWICK LAMB LEG AND SHOULDER

with herb pesto, mint sauce and trimmings

£39

Our classic Sunday Roasts and our Limited Editions are served with a Yorkshire pudding, glazed carrots, hispi cabbage, roast potatoes and sausage stuffing.
Accompanied by homemade gravy, horseradish and bread 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

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Your selection of any dessert each

SHARING ROAST £39pp - 2 courses

Roast chicken, Hereford beef and
Herdwick lamb leg and shoulder with
herb pesto and all the trimmings

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Your selection of any dessert each

RIB OF BELTED GALLOWAY BEEF

with braised rip cap, smoked bone
marrow and roast trimmings

£65

SPECIAL - STRICTLY LIMITED
QUANTITY

THE GRILL

Belted Galloway
Chateaubriand
£89 for two

Cornish Dover
sole 400g
£49

Belted Galloway
Rib-Eye 250g
£42

Surf & Turf Beef Fillet
and Argentinian Red
Prawns
£65

Fillet of Wild
Seabass 200g
£35

Belted Galloway
Fillet 200g
£46

Add roast trimmings to any grill dishes to create a roast - £9.50

Béarnaise Sauce £3

Peppercorn Sauce £3

Chimichurri Sauce £3

Smoked Bone Marrow Sauce £3

SIDES

Leek & Cauliflower Cheese with Milk Crumble £6

Smoked bone marrow £6

Grilled padron peppers, black pepper and soy dressing £6.50

Seared Foie gras with blackcurrant £9.50

Beef Fat Roasted Potatoes £6.50

French fries £6.50 Add truffle mayonnaise £2

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

Grilled broccolini with lemon, chilli and flaked almonds £8.50

PUDDINGS

DARK CHOCOLATE AND MASCARPONE MOUSSE

with shortbread crumble, caramel
popcorn and chocolate sauce

£10

BLISTERED PEACHES AND CARAMELISED 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

A SELECTION OF HAND PICKED CHEESES

Served with crackers, Orchid pear chutney, berry jams and fresh honey

£14

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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 Bucarchiale' 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

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

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

Please advise your waiter if you have any allergies.

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