



No. FIFTY  
**CHEYNE**

*Tastes of Fifty*

*3 course sharing menu  
£42.00pp*

*Enjoy a special glass of R. de Ruinart for £15.00*

**Starters**

Grilled whole native Cornish lobster  
with garlic & herb butter, fennel and pink lady apple salad  
with citrus segments and dressing

**Main courses**

700g prime wing rib  
with herb dusted French fries, green beans with herb pesto and toasted almonds,  
peppercorn and béarnaise sauce

**Pudding**

Raspberry soufflé  
with white chocolate and mint sauce, raspberry jam and ice cream



*Please advise your waiter if you have any allergies.*

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



No. FIFTY  
CHEYNE

*Tastes of Fifty*

*£25.00pp - 2 courses*

*£29.00pp - 3 courses*

*Enjoy a special glass of R. de Ruinart for £15.00*

**Starters**

Fresh white crab meat and white bisque fettuccine  
with zebra courgette, Amalfi lemon zest and basil pesto

Aged beef fillet carpaccio  
with celeriac and truffle remoulade, pickled shimeji mushrooms and sun-kissed datterino tomatoes,  
confit egg yolk emulsion with crispy potato straw and wild rocket

Coeur de boeuf tomatoes and fondue  
with whipped burrata, Nocellara olives and basil pesto  
with apple and sorrel granita, aged balsamic syrup

**Main courses**

Steamed hake with ratatouille  
and saffron baby potatoes, wilted baby spinach with basil and tomato sauce,  
crispy salt and pepper squid

Garden minted peas and broad beans risotto  
with summer vegetables, courgette flowers and ricotta with olive crumble

300g bavette steak  
with extra chunky beef fat chips, peppercorn or béarnaise sauce

**Puddings**

Dark chocolate fondant  
with pistachio soft centre, salted milk chocolate sauce and clotted cream ice cream

Nectarine Eton mess  
with rippled chantilly cream, basil meringue and Amalfi lemon curd, berry sorbet and oat crumble

Black cherries and amaretto clafoutis tart  
with vanilla ice cream

