

No. FIFTY
CHEYNE
Brunch drinks

BERRY SMOOTHIE

Blackberry, strawberry, blueberry and raspberry

£7.50

MORNING GLORY SMOOTHIE

Carrot, clementine & apple

£7.50

FRESH JUICES

£4.00

Organic carrot

Apple and rhubarb

Orange, with pulp

Pink Grapefruit

SPECIAL TEAS

Fresh Mint with Rose Water

Lemon Verbena & Green Tea Twist

BLOODY MARY

Wyborowa Vodka

lemon, horseradish and spices

£12.00

BLOODY MARIA

Ocho Blanco Tequila

lemon, horseradish and spices

£12.00

BLOODY MESS

Del Maguey Vida Mezcal

lemon, horseradish and spices

£15.00

MILK OPTIONS

Oat, Almond, Soya

Full Fat / Semi Skimmed Cows Milk

PITCHERS : SHARING COCKTAILS

CHEYNE BELLINI

Passionfruit, Chambord
topped with prosecco

£56.00

APEROL SPRITZ

Citrus fruit slices, Aperol,
soda and prosecco

£56.00

FIFTY'S MIMOSA

Orange Juice, Dry Orange Curaçao
topped with prosecco

£60.00

CHAMPAGNE ROSÉ

Ruinart Rosé £150.00

Laurent-Perrier Rosé £170.00

Perrier-Jouët Blason Rosé £210.00

A few of our favourite

BOTTLES

ROSÉ WINE

Pacheca (Douro, Portugal) £42.00

Whispering Angel (Provence, France) £63.00

CHAMPAGNE BLANC

Thiénot Brut £72.00

Taittinger Brut Réserve £99.00

Perrier-Jouët Belle Epoque £350.00

CIDERS

Maison Sassy Cidre £22.50

Original Apple / Pear / Rosé Pink Apple

BOLEN STROLL

Sloe Gin, Antica Formula
lemon, raspberry, ginger ale

£14.50

TWISTED TWINKLE

Italicus Rosolio Di Bergamotto
elderflower vodka

Top with Thienot Champagne

£16.80

COCKTAILS

CHEYNE CUBA LIBRA

Havana 3 year, Xanath Vanilla

Angostura, Lime, Soda

£14

TULUM MARGARITA

Del Maguey Vida, Don Julio Blanco,
Peat Monster Whisky

Orange Curacao, pineapple, lime

£24.80

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Brunch

Overnight soaked oats,
cranberry marinated chia seeds
with blueberries and agave
£8.50

Natural Greek yoghurt
with organic granola
and maple syrup
£7.50

Butter-milk pancakes
with whipped rhubarb cream
berries and syrup
£14.50

Organic scrambled eggs
with Périgord black truffle
on toasted bread
£20.00

Crushed avocado
with poached eggs
on toasted sourdough
£12.00

Eggs Royal
toasted muffins with hollandaise
£15.50

Eggs Benedict
toasted muffins with hollandaise
£16.50

Eggs Florentine
toasted muffins with hollandaise
£14.50

SATURDAY BRUNCH SPECIALS

Steak tartare
with truffle vinaigrette,
sugar-snap peas and radishes
£24.00

Hand carved Scottish smoked salmon
accompanied by egg white, egg yolk, avocado,
capers, shallots, citrus crème fraîche and rye bread
£25.50

Crispy spiced chicken on a buttermilk waffle
yoghurt and tomato dressing
with rose harissa and maple syrup
£24.50

Roasted scallop
with butternut squash, sage
cèpe ragoût and Parmesan
£17.50

Scottish salmon tartare
with avocado, grapefruit,
fennel and red apple salad
£12.50

Hand-rolled linguine
confit globe artichoke,
wild mushrooms and aged Parmesan
£23.50

Shellfish and saffron risotto
with red prawns, Morecambe bay shrimp
and mussel dressing
£34.00

Green bean and artichoke salad
with truffle vinaigrette,
popped quinoa, almonds
and caramelised Seville orange
£11.00

Roasted aubergine
with piperade quinoa
agave and soy dressing
£21.00

Braised ox cheek
with truffled creamed potato,
blackcurrant Roscoff onion
and smoked bone marrow sauce
£29.50

NO. FIFTY
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Brunch grill

All our steaks are served with Marmite'n'Guinness butter and Padrón peppers

Sauces: Béarnaise, peppercorn or smoked bone marrow

Foie gras 50g £12.00

INDIVIDUAL GRILL DISHES

Sirloin 250g £29.50

Rib-eye 250g £35.50

Fillet 225g £42.50

Grilled fish of the day 200g £32.00

Dover sole 350g £40.00

Argentinian red prawns £16.50 / £33.00

SHARING GRILL DISHES

per person

Fish of the day with shellfish and saffron risotto, pickled celery and grapefruit £35.00

Rack of Herdwick lamb 500g £37.50

Chateaubriand 400g £42.50

Côte de boeuf 700g £45.00

Tomahawk 1600g £40.00 (min. 4 persons)

SIDES & EXTRAS

Half an avocado, sliced £4.50

Smoked salmon £7.00

Crispy maple bacon £3.50

Heritage egg, of your choice £2.50

French fries £5.00

Extra chunky beef fat chips £6.00

Heritage tomato and baby leaf spinach salad, lemon vinaigrette £6.00

Broccolini with garlic dressing £6.50

Padrón peppers with aji verde £6.50

DESSERTS

A perfect way to end your brunch

Crème brûlée with Russet apple compote and lemon sorbet £10.00

Champagne poached rhubarb Eton Mess and custard £11.00

Hot chocolate fondant with cherry and vanilla ice cream £11.00

Blackberry and apple soufflé with clotted cream ice cream £11.50

Apple tarte tatin with vanilla ice cream £12.00