



Nibbles...

Rustic sourdough bread, oven roast garlic	5.50
Artisan bakers' box, balsamic vinegar, olive oil	5.75
Marinated olives, rosemary lemon and sea salt	5.00

To Commence...

Confit Duck Croquettes.	9.50
Lightly spiced confit duck croquettes with a sesame & onion Crust. Served with sweet chilli jam & sprouting leaves.	
Potted Crayfish.	11.00
Succulent crayfish cooked in a silver agave tequila and lime butter. With crunchy fennel and warm sour dough bread.	
Asparagus & Truffle Veloute.	9.95
A velveteen mix of asparagus, leeks and black pepper cooked in a rich truffle and chive infused cream.	

To Follow...

Slow Braised Lamb.	24.50
Slow braised lamb neck fillet served with buttered beans, rose harissa, garden mint and preserved Beldi lemons.	
Monkfish En Crouete.	23.95
Oven roast monkfish tail wrapped in crispy brick pastry Served on tomato, anchovy, garlic & olive Puttanesca sauce	
Wild Garlic Gnocchi.	19.95
Baked potato gnocchi with wild garlic, smoked buratta, pesto Genovese & crunchy broad bean & cashew topping.	

Little Indulgences...

Red wine and maple glazed carrots.	5.00
Potato fondant topped with oregano and feta.	5.25
Clotted cream & chive mash.	5.50

To Conclude...

Rhubarb & Custard Profiteroles.	9.75
Whipped crème diplomat filled profiteroles with rhubarb and custard sherbet. Topped with a rhubarb iced drizzle.	
Cream Egg Brownie.	9.50
Rich Ecuadorean chocolate brownie topped cadburys Cream egg. Served with clotted cream ice cream	
St Clements Posset.	9.25
Zesty orange and lemon infused cooked double cream, Layered with St. Clement's curd. Crispy almond thin tuilles.	

The Best Endings ...

Cheese Presentation	8.00
Rich creamy Shepherds Purse bluemin white served with Pickled kumquats, crushed walnuts & crunchy fruit toasts.	
Decadent Chocolate Truffles	2.95
House selection of Chataigne fine chocolates	

Before The Off...

Espresso	3.85
Americano	3.85
Latte	4.50
Cappuccino	4.50
Canerino	3.70
Teas / Infusions	3.70

Chataigne Dining Club

6 course taste of Chataigne menu.
 Showcasing our favourite and finest
 produce of the season
 £69.95
 per person

Last Thursday of each month 7.30pm
 Next Availability February 2027

EXCLUSIVE DATES ALSO AVAILABLE FOR GROUPS OF 10 OR MORE

Chataigne is an unlicensed premises. As such we will provide glasses to enable you to bring along your favourite alcohol of choice.
 Still & Sparkling water, alcohol free drinks are available to order.
 Some of our dishes will contain allergens. Please ask for our allergy information.