



*Nibbles...*

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

*To Commence...*

<b>Asparagus &amp; Bacon.</b>	<b>9.95</b>
Roast Wye Valley asparagus spears wrapped in smoked streaky bacon & parmesan crust with Saffron crème fraiche.	
<b>Eggs Drumkilbo.</b>	<b>11.00</b>
Cackleberry quail eggs, tomato & anchovy emulsion with lobster and sweet olorosso sherry jelly & cucumber ribbons.	
<b>Pea &amp; Mint Veloute.</b>	<b>9.50</b>
A velveteen mix of petit pois, leeks and black pepper cooked in a rich fresh mint and chive infused cream.	

*To Follow...*

<b>Spring Marisco Paella.</b>	<b>24.50</b>
Spring vegetables and seafood cooked with aromatic bay, smoked paprika, tomato, and confit garlic with Bomba rice.	
<b>Chicken Roquefort.</b>	<b>23.95</b>
Pan roast chicken supreme filled with tangy Roquefort. on wild mushroom fricassee. champagne & tarragon sauce.	
<b>Cauliflower Char Sui.</b>	<b>19.95</b>
Glazed baked cauliflower marinated in red miso, star anise, fennel soy, honey with a carrot and rice noodle salad.	

*Little Indulgences...*

Buttered Jersey Mid potatoes with parsley and chives	<b>5.50</b>
Braised leeks with cashew & crispy broad bean crumble.	<b>5.25</b>
Truffle mash.	<b>5.50</b>

*To Conclude...*

<b>Iced Lemon Cheesecake.</b>	<b>9.75</b>
Whipped mascarpone and vanilla cheesecake with a tangy Sicilian lemon sorbet filling and lemon crust.	
<b>Hazelnut Panna Cotta.</b>	<b>9.25</b>
Rich cooked & set cream, infused with roasted hazelnuts. Served with salted caramel sauce and chocolate shards.	
<b>Rhubarb &amp; Ginger Brioche Bake.</b>	<b>9.50</b>
Poached Worcestershire rhubarb baked between layers of buttery brioche and ginger spiked crème anglaise.	

*The Best Endings ...*

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

*Before The Off...*

<b>Espresso</b>	<b>3.85</b>
<b>Americano</b>	<b>3.85</b>
<b>Latte</b>	<b>4.50</b>
<b>Cappuccino</b>	<b>4.50</b>
<b>Canerino</b>	<b>3.70</b>
<b>Teas / Infusions</b>	<b>3.70</b>

*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.