



Nibbles...

Rustic bread, oven roast garlic	5.50
Artisan bakers' box balsamic vinegar, olive oil	5.75
Marinated olives, rosemary lemon and sea salt	4.95

To Commence...

Game Terrine.	10.00
Venison, wild boar & cognac prune terrine with caper berries, Spiced crab apple puree, saffron mayonnaise, and sorrel.	
Parsnip & Sherry 'Cappuccino'	9.50
A velveteen mix of piccolo parsnips and leeks s enriched with Olorosso cream sherry. Capped with a roast garlic foam	
Red Velvet Prawns.	9.85
King prawns and gem heart cocktail in a rich indulgent beetroot emulsion wrapped in cucumber ribbons with chives.	

To Follow...

Turkey Paupiettes	24.50
wrapped in bacon with a Gloucester old spot pork & thyme stuffing. Braised butternut squash, Brussel sprouts, pecans, cranberries, and a rich jus.	
Prosecco Smokies	23.95
Smoked haddock poached in Prosecco. Served with pearl Barley & Shiitake mushroom risotto and marsh samphire.	
Rutabaga Steak.	19.95
Slow cooked confit swede steak topped with artichoke & Truffle pesto served with clementine mustard crème fraiche.	

Little Indulgences...

Clotted cream and chive mash.	5.00
Roast garlic, truffle and thyme roast potatoes.	5.50
Cinnamon and nutmeg buttered Cavalo Nero.	5.25

To Conclude...

Doughnut Waffle.	9.00
Doughnut waffle topped with winter spiced. vine fruit Mincemeat steeped in brandy. and chantilly cream.	
Nesselrode Cream.	8.75
Chestnut and vanilla set cream studded with glacéd Cranberry, cherry, and dates served with dark chocolate sauce.	
Pear & Gingerbread Trifle.	9.25
Layers of marsala drenched gingerbread, rich caramel crème Anglaise and poached pear drizzled with dulce de leche.	

The Best Endings ...

Cheese Presentation	7.50
Creamy Cropwell Bishop stilton. With Damson Jelly and Traditional rich fruit cake.	
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
£64.95
per person

Last Thursday of each month 7.30pm

NEXT AVAILABILITY August 2026

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.