



Nibbles...

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

To Commence...

Pear & Bacon Tartlet.	9.95
Crisp baked puff pastry tartlet filled with roast Jerusalem Artichoke, crème fraiche, smoked bacon & poached pear.	
Crab & Oyster Lunar Cake.	11.00
daikon lunar rice cake topped with crab, watercress and Grapefruit salad with spring onion & oyster dressing.	
Veloute Curcubit.	9.50
A velveteen mix of cucumber and leeks cooked with Double cream and fresh mint.	

To Follow...

Stout Braised Ox Cheek.	24.50
Slow braised ox cheek in dark Irish stout served on rich Carrot and ginger puree topped with chimichurri sauce.	
Saffron Prawns.	23.95
King prawns in a delicate saffron, white wine & garlic Cream infusion served with samphire and confit fennel.	
French Onion Pannade.	19.95
Deep caramelised sweet & tangy onions baked in a rich Jus. Topped with a sourdough and gruyere crust.	

Little Indulgences...

Walnut & sage buttered cavalo nero.	5.00
Baked sweet potato filled with triple cream cheese & chives	5.50
Truffle and parsley mash.	5.35

To Conclude...

Burnt Honey Cream.	9.50
Burnt wildflower honey scalded cream served with Chamomile poached peaches.	
Gin & Tonic Madeleines.	9.50
Light fluffy lemon scented madeleines served with Gin & tonic sorbet and warm lime dipping sauce.	
Red Velvet Doughnut Pudding.	9.25
Oven baked jam doughnuts in red velvet custard topped with cream cheese glaze. Served with dark chocolate sauce.	

The Best Endings ...

Cheese Presentation	7.95
Verdant Sage Derby cheese served with chilli spiced Apricot jam and organic oatcakes.	
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 December 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.