



Nibbles...

Rustic sourdough bread, oven roast garlic.	5.50
Artisan bakers' box balsamic vinegar, olive oil.	5.00
Marinated olives, rosemary lemon and sea salt.	4.50

To Commence...

Vichyssoise.	8.95
Lightly chilled classic summer soup of new potatoes And leeks with crème Fraiche and garlic chives.	
Beetroot & Gin Cured Salmon.	9.75
beetroot and juniper gin cured smoked salmon, Horseradish emulsion, fennel croutes, capers, and shallots.	
Bacon Halloumi.	9.50
Roast halloumi wrapped in bacon with broad bean & pea salad with a chilli infused wildflower honey dressing.	

To Follow...

Beef Alouettes.	23.95
Beef sirloin escalope filled with chorizo, parsley & olives. With a rich port sauce and roasted San Marzano tomato.	
Smoked Haddock & Clam Chowder.	24.50
Poached haddock and clams cooked with sweet corn, Leeks & Ratte potatoes in a rich confit garlic cream sauce.	
Walnut & Pear Gnocchi.	19.95
Oven baked Gnocchi with roast pears and walnuts Topped with Beacon blue goats cheese and peppery rocket.	

Little Indulgences...

Tender stem broccoli, crème Fraiche & rose harrisa.	5.25
Clotted cream & chive mash.	4.75
Parmentier potatoes with parmesan & truffle.	5.50

To Conclude...

Blackcurrant & Lavender Cheesecake.	8.95
Whipped sweet mascarpone lightly scented with lavender on A ginger crust. Smothered with tangy blackcurrant.	
Cappucino Mousse.	8.00
Iced cold brew cappuccino mousse with chocolate dusted Crème chantilly and shortbread.	
Blueberry & Lemon Clafoutis.	8.50
Oven baked vanilla infused fluffy batter studded with baked Blueberries. Topped with lemon zest and clotted ice cream.	

The Best Endings ...

Cheese Presentation	7.50
Old Black King Coal charcoal aged cheddar with spiced fruit Hot honey and Date and walnut fruit toast.	
Decadent Chocolate Truffles	2.95
House selection of Chataigne fine chocolates.	

Before The Off...

Espresso	3.95
Americano	3.95
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 MAY 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.