



Nibbles...

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

To Commence...

Beetroot Gravdlax.	10.00
Beetroot and dill cured salmon gravadlax served with Mustard crème Fraiche dressing, shallots & caper berries.	
Escargots de Bourgogne.	9.85
Burgundy Snails baked with cognac, confit garlic & parsley Butter. served with samphire and tomato focaccia Bread.	
Carrot & Blood Orange Veloute.	9.50
A velveteen mix of garden carrots, shallots, and blood Orange enriched with chives and thick cream.	

To Follow...

Cod & Olive Tagine.	23.95
Fillet of cod with queen olives in a spiced tomato, harissa Lemon & garlic tagine served with fruit jewelled cous cous.	
Serrano Pheasant.	24.00
Roast pheasant breast topped with artichoke & black truffle Wrapped in Serrano ham. Baby roast leeks & rich port jus.	
Munchkin Gnocchi.	19.95
Oven baked munchkin pumpkin with potato gnocchi in a Cream cheese sauce with cashew and crispy bean topping.	

Little Indulgences...

Kalettes with sweet chilli and sesame dressing.	5.50
Clotted cream & chive mash.	5.00
Sweet potato and sage gratin.	5.25

To Conclude...

Coconut & Lime Panna Cotta.	8.75
Zesty lime infused set coconut cream topped with mango and passion fruit coulis and meringue shards.	
Raspberry & Almond Croissant Bake.	9.00
Raspberry and almond marzipan filled croissant baked In Crème anglaise served with raspberry sorbet.	
Millionaires Pudding.	9.25
Luxuriously smooth warm salted caramel topped with rich Double cream chocolate ganache and butter Shortbread.	

The Best Endings ...

Cheese Presentation.	7.50
Old King Coal charcoal aged cheddar cheese served with Chilli spiced apricot jam. Plum and date fruit toasts.	
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 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.