



### *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...*

<b>Balsamic &amp; Soy Glazed Salmon.</b>	<b>10.00</b>
Balsamic & soy glazed salmon served on a sprouting Tendril salad served with mango and sweet chilli dressing.	
<b>Truffle Cheese Gougeres.</b>	<b>9.85</b>
Truffle infused cheese choux pastry fritters with red onion marmalade. Topped with fine Emmental shavings & chives.	
<b>Pea &amp; Ham Hock Verrine.</b>	<b>9.50</b>
Layered creamy pea mousse, shredded ham hock & pea crush. With crispy chicken crackling & rosemary flatbreads.	

### *To Follow...*

<b>Whole Sea bass.</b>	<b>24.50</b>
Baked whole sea bass filled with cumin spiced onion bhaji Served with roast lime, coriander, and caper butter.	
<b>Paprika Boulettes.</b>	<b>23.95</b>
Rich pork & beef boulettes in a paprika cream sauce. On shallot and bay braised beluga lentils with wild sorrel.	
<b>Gnocchi Polonaise.</b>	<b>19.95</b>
Potato gnocchi, french beans & brown butter topped with crispy fried broad beans, chopped egg parsley & lemon zest	

### *Little Indulgences...*

Braised gem hearts with peas & crispy Parma Ham.	5.50
Confit garlic and olive oil mash.	5.25
Tarragon buttered Ratte potatoes.	5.00

### *To Conclude...*

<b>Peach &amp; Blackberry Crumble.</b>	<b>8.75</b>
Poached peaches and blackberries baked in cinnamon and thyme scented crème anglaise. With a crumble topping	
<b>Iced Chocolate Mousse.</b>	<b>9.00</b>
Indulgent Belgian chocolate ice cream incased in a rich Chocolate mousse with a ginger crumb.	
<b>Cointreau Crème Caramel.</b>	<b>8.50</b>
Classic crème caramel laced with Cointreau. Served with Orange and salted caramel popcorn.	

### *The Best Endings ...*

<b>Cheese Presentation.</b>	<b>7.50</b>
Espresso Bellavitano cheese served with ginger parkin And a fig and cognac infused honey syrup.	
<b>Decadent Chocolate Truffles</b>	<b>2.95</b>
House selection of Chataigne fine chocolates.	

### *Before The Off...*

<b>Espresso</b>	<b>3.95</b>
<b>Americano</b>	<b>3.95</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  
64..95  
per person

Last Thursday of each month 7.30pm

**NEXT AVAILABILITY July 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.