



Nibbles...

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

To Commence...

Lobster & Red Fox Croquettes.	10.95
Rich lobster and smoked red fox macaroni cheese croquettes, with pickled walnut ketchup and nori crisps	

Carbonara Salad.	9.95
Baby gem hearts with pecorino cheese enrobed in egg, Butter & cracked black pepper emulsion, Parma ham crisp.	

Mango Chilli & Coconut Soup.	9.50
Lightly chilled, mango and coconut soup infused with Zesty Lime and sweet chilli. Served with garlic	

To Follow...

Lamb Baklava.	24.50
Braised lamb baklava with butternut squash, chestnuts & Garlic. Baked between crispy filo pastry. spiced honey glaze.	

Roast Cod.	23.95
Pan roast cod with whole grain mustard sauce enriched with double cream. Served with sweet pickled cucumber.	

Caramelised Fennel.	19.95
Sticky maple glazed Fennel served on tomato and red pepper spiced rice with wheat berries and maple dressing.	

Little Indulgences...

Plum tomato and beetroot salad with horseradish.	5.25
Wild garlic and black truffle mash.	5.50
Mini rostis topped with saffron aioli and chives.	5.50

To Conclude...

Amaretto Fruit Skewers.	9.25
Refreshing frozen summer fruit skewers served with hot amaretto and white chocolate sauce.	

Strawberries & Prosecco.	9.75
Strawberries in a prosecco jelly infused with English Summer roses. Served strawberry coulis and rose cream.	

Tiramisu Truffle Pops.	9.50
Whipped mascarpone & espresso tiramisu truffles served with a marsala and coffee liqueur dipping sauce.	

The Best Endings ...

Cheese Presentation	8.00
Soft, creamy Cambazola Rocqueforti served with cinnamon marinated miniature baby figs. And ginger oat parkin.	

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
£69.95
per person

Last Thursday of each month 7.30pm
Next Availability April 2027

EXCLUSIVE DATES ALSO AVAILABLE FOR GROUPS OF 10 OR MORE

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.