



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...

Crispy Duck Salad.	9.95
Crispy confit duck salad. Rocket & spring onions. with a Hoi sin dressing and crunchy duck crackling & sesame seeds	
Salmon Parfait.	10.50
Oak smoked salmon and poached salmon with lemon and Chives served with rosemary and sea salt flatbreads.	
Roasted Cauliflower & Truffle 'Cappuccino'.	9.50
A velveteen mix of roast cauliflower & shallots enriched with truffle, sherry & cream capped with a roast garlic foam	

To Follow...

Whole Sea Bass.	24.50
Baked whole sea bass filled with cumin spiced onion Bhaji served with roast lime, capers, and chimichurri sauce.	
Chicken Escalope.	23.95
Coconut crusted chicken escalope topped with shaved Fennel and mango salad. With spiced passionfruit dressing.	
Celeriac Carbonara.	19.95
Buttered Pappardelle ribbons coated with a rich celeriac cream topped with confit duck egg yolk & crispy onions.	

Little Indulgences...

Roasted spring radishes with a balsamic & sweet soy glaze.	5.50
Creamy potato and Brie topped gratin.	5.25
Garlic & parsley butter mash.	5.50

To Conclude...

Lemon & Praline Pavlova.	9.50
Tangy lemon filled meringue topped with Sicilian lemon sorbet. Walnut & poppy seed praline brittle.	
Mocha Napoleon Torte.	9.75
Crisp puff pastry layered with chocolate crème And espresso mousse served with rich dark chocolate sauce	
Peach Chai Panna Cotta.	9.25
Cooked cream panna cotta infused with Masala chai spices. Served with cinnamon poached peaches.	

The Best Endings ...

Cheese Presentation	8.00
Rich creamy Shepherds Purse blue cheese served with Pickled kumquats, crushed walnuts & crunchy fruit toasts.	
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 March 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.