



Nibbles...

Crispy fennel taralli, caramelised onion & cream cheese.	5.75
Artisan bakers' box, balsamic vinegar, olive oil	5.95
Marinated olives, rosemary lemon and sea salt	5.00

To Commence...

Venison Tom Kha.	9.95
Thai spiced coconut broth infused with chilli garlic, Lime leaves, pak choi & poached venison loin.	

Whipped Honey Brie.	10.95
Whipped brie and honey served with clementine & fennel salad. With stone baked cashew & cranberry croutons.	

Salmon Parfait.	10.00
Oak smoked salmon and poached salmon with lemon and chives served with rosemary and sea salt flatbreads.	

To Follow...

Confit Lamb Belly.	24.95
Slow cooked confit lamb belly in a blackberry and balsamic Glaze. Roast parsnip & ginger purée. Crispy broad beans.	

Chilli Lime Crevettes.	25.75
Large whole shell on crevettes pan roasted in a rich chilli & lime infused butter sauce. Topped with garlic and parsley.	

Munchkin Gnocchi.	20.50
Oven roast munchkin with potato gnocchi in a garlic & sage Infused cream sauce. Topped with crunchy pumpkin seeds.	

Little Indulgences...

Red wine braised carrots.	5.25
Wild garlic infused mash.	5.50
Mini rostis topped with saffron aioli and chives.	5.75

To Conclude...

Whiskey Crème Caramel.	9.75
Classic caramel enriched custard cream with orange marmalade whiskey and salted Caramel popcorn.	

Black Forest Crumble.	9.50
Black morello cherry compote with chocolate and brown butter crumble topping. Clotted cream ice cream.	

Malvern Pudding.	9.25
Soft gently stewed Worcestershire apples topped with Rich cinnamon infused crème patisserie & caramel shards.	

The Best Endings ...

Cheese Presentation	8.00
Old black king coal charcoal aged cheddar cheese with Spiced chilli and apricot preserve, cranberry & date toasts.	

Decadent Chocolate Truffles	3.00
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	3.90

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 May 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.