



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...

Ham & Truffle Croquettes.	10.95
Black truffle infused, soft melting ham croquettes. In a crispy herb crust. Served with artichoke & truffle pesto.	

Lobster Bisque.	9.95
Silky smooth and creamy bisque, butter roasted lobster, Caramelised onions. Enriched with cognac cream & tomato	

Deviled wild Mushroom.	9.50
Wild forest mushrooms soused in a rich piquant Chardonnay and mustard sauce on toasted garlic ciabatta.	

To Follow...

Vermouth Chicken.	25.50
Chicken thighs braised in dry vermouth with chorizo, Queen olives, capers and roasted local damsons.	

King Prawn & Pea Orzotto.	24.95
King prawns, petit pois and lemon cooked with orzo In a rich parmesan cream with pea tendrils.	

Curried Cauliflower Tart.	20.50
Curried cauliflower cheese and walnut tart. Topped with sprouting celery shoots	

Little Indulgences...

Glazed honey and ginger buttered carrots.	5.25
Spring onion champ mash.	5.50
Mini rostis topped with saffron aioli and chives.	5.75

To Conclude...

Blackcurrant & Lavender Cheesecake.	9.75
Whipped sweet mascarpone lightly scented with lavender on a ginger crust, smothered with tangy blackcurrant.	

Salted Caramel Popcorn Pannacotta.	9.50
Popcorn infused cooked set cream served with salted caramel sauce topped with salted popcorn.	

Blueberry and Lemon clafoutis.	9.25
Oven baked vanilla infused fluffy batter studded with baked blueberries. Topped with lemon zest and clotted ice cream.	

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.