



La Chaire Restaurant

La Chaire is a fine dining restaurant combining the influence of Gallic France with the warmth of traditional England. Set within our Grade II listed country house hotel, La Chaire exudes charm and character with its oak-panelled walls and period detail providing an intimate setting for exceptional dining all year round.

In the summer months the conservatory and sun terrace are the perfect location for fresh local seafood with crab, lobster and fruit de mer the firm favourites. In cooler seasons the candlelit oak panelled dining room is preferred for its warm, cosy, romantic setting.

A traditional Sunday lunch is also available and afternoon tea is served daily

Dinner: 7.00 to 9.00 (9.30 Friday & Saturday)

Sunday Lunch 12.30 – 2pm

Afternoon tea served daily 1.00 to 4:00 - Sunday 3.30 to 4:30

Head Chef Daniel Teesdale

Dishes may contain any of the following allergens

- ① Celery ② Cereals containing gluten ③ Crustacean ④ Egg ⑤ Fish ⑥ Lupin ⑦ Milk
⑧ Molluscs ⑨ Mustard ⑩ Nuts ⑪ Peanuts ⑫ Sesame ⑬ Soya ⑭ Sulphur dioxide

STARTER

Pressing of duck & foie gras with orange & pistachio, grilled brioche, damson & fig chutney ②④⑦⑩	£15
Carpaccio of beef, olive tapenade, slow roast tomatoes, confit egg yolk, parmesan & walnut ④⑦⑨⑩	£15
Braised pork cheek, celeriac risotto, quince, apple & sage ①⑦⑭	£14
Seared Jersey scallops, creamed & crisp cauliflower, shaved kohlrabi, nero sauce ⑦⑧	£16
Smoked haddock & cockle consommé, golden beetroot ①④⑤⑧	£12
Torched Jersey mackerel, compressed cucumber & fennel, orange & cardamon sorbet ⑤	£12
Fried potato gnocchi, roasted pumpkin, cavolo nero, pine nut & confit garlic ②④⑨⑩	£12

MAIN COURSE

Beef fillet, Pomme Anna potato, Trinity wild mushroom & salsify, bone marrow jus ①②⑦⑭	£35
Roasted partridge, pear tart tatin, parsnip purée, chestnut pastilla, cider & partridge jus ①②④⑥⑦⑭	£30
Venison loin, mash potato, salt baked heritage beetroot, crispy black pudding, juniper & Valrhona jus ①②⑦⑭	£32
Turbot fillet, braised shin of beef, creamed savoy, butternut gnocchi & red wine ①②⑤⑦⑭	£30
Sea bass, roasted garlic & olive oil potato, Jerusalem artichoke jacket, baby spinach, sea purslane beurre blanc ⑤⑦	£25
Butter poached lobster tail, Malaysian laksa braised monkfish cheek, pak choi, sweet peppers, kaffir lime braised rice ③⑤⑩⑫⑬	£29
Roasted Roscoff onion & portobello mushroom pudding, celeriac purée, truffle cream sauce ②⑦⑬	£25

DESSERT

White & dark chocolate mousse, orange gel, orange sorbet ④⑦	£10
Jersey black butter parfait, warm orange compote, sesame crostini, mandarin sorbet ④⑦⑫	£9
Tiramisu, coffee jelly, amaretti biscuit ②④⑦	£8
Apple crumble soufflé, crème Anglaise, vanilla ice cream ②④⑦	£9
Baileys cheesecake, chocolate crèmeux, chocolate crisp and fresh blueberry ②④⑦⑩	£8
Homemade ice creams and sorbets ④⑦	£8
Cheese selection, grapes, celery, apple & pear chutney, crackers ①②⑦	£12
Freshly grounded coffee with petit fours	£3.95

Fish dish may contain small bones. We cannot guarantee the absence of nut traces. If you require further information on ingredients which may cause allergy or intolerance please refer to the allergen key. If you have an allergy it would be helpful to us if you could inform us so we can ensure that the dish you select is not at risk from cross contamination by other foods during preparation.

A discretionary 10% service charge will be added all dinner accounts.