



# CHÂTEAU LA CHAIRE

## Homemade Breads & Flavoured Butter



### Grouville Bay Traditional Oysters

Red Wine Vinegar, Shallots, Lemon & Tobasco £2 each

### Grouville Bay Kilpatrick Oysters

Bacon & Whiskey £2.50 each



## To Start

### Pan Seared Scallops

Roasted Carrot, Cumin Crumb, Caviar Dressing

£16

### Aged Beef Tar Tar

Capers, Shallots, Black Olive Caramel,

Egg Yolk, Crispy Bread (gf)

£15

### Heritage Tomato Salad

Roasted Tomato Consommé, Basil Oil (gf) (v) (vg)

£11

### Grilled Guinness Mackerel

Beetroot Textures, Sherry Vinegar, Sea Herbs

£14

### Chicken Liver Parfait

Grilled Fig, Duck Fat Brioche, Mixed Seeds (gf)

£12

### Wild Mushroom Risotto

Winter Girolles (vg) (gf)

£13

## Main Course

### Fillet of Jersey Beef

Buttered Mash, Herb Crumb, Roasted Shallots,

Smokey Bacon, Mushrooms,

Artichoke Puree, Red Wine Jus

£34

### Seared Breast of Guinea Fowl

Roast Chestnut Puree, Glazed Cabbage,

Fermented Blackberry Jus

£28

### Sage & Butternut Gnocchi

Winter Black Truffle Dressing (gf) (v) (vg)

£20

### Whole Baked Lemon Sole

Brown Shrimp Beurre Noisette, Cucumber,

Parsnip Puree

£22

### Poached Monkfish Risotto

Toasted Pine Nuts, Chervil Oil

£26

### Truffled Polenta Cake

Roasted Winter Vegetables,

Pesto Dressing (v) (vg)

£18

Head Chef - Ross Bott

*Dishes may contain nut/nut derivatives. (gf) Gluten Free option available (v) Vegetarian (vg) Vegan.  
Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of  
waiting staff about the ingredients in your meal before placing your order.  
A discretionary 10% service charge will be added to your bill. All tips go to the team.*



## Prix Fix Menu

### Chefs Soup

Home Baked Bread & Jersey Butter (gf) (v) (vg)

### Ham Hock Terrine

Pickled baby vegetables, Mustard Dressing

### Château Prawn Cocktail

Baby Gem, Mary Rose



### Pan Roasted Chicken Ballotine

Creamed Leeks, Buttered Mash, Mustard Jus

### Seafood Linguine

Crab, Crayfish, Mussels, Lemon Butter Emulsion

### Lemon & Herb Risotto

Green Oil, Toasted Crumb (gf) (v) (vg)



### Blackberry Soufflé

Crème Anglaise, Jersey Milk Ice Cream

### Hazelnut Bavaois

Baileys Ice Cream, Chocolate Crumble

### Artisan 3 Cheese Board

Apple Chutney, Grapes, Biscuits (gf)  
(£3 Supplement)



### Coffee

2 Courses plus coffee £32.00

3 Courses plus coffee £39.00

Dishes can be substituted from the A' La Carte menu if preferred. Supplements may apply.

## Desserts

### Crêpe Suzette

Warm Orange Compote, Vanilla Ice Cream (gf)

### Sea Salted Chocolate Caramel Tart

Jersey Milk Ice Cream

### Blackberry Soufflé

Crème Anglais, Mascarpone Sorbet

### Jersey Apple Upside Down Cake

Roasted Pecan, Custard, Cinnamon Ice Cream

### Hazelnut Bavaois

Baileys Ice Cream, Chocolate Crumble

All £10

### Homemade Ice Creams & Sorbets

£3 per scoop

### Selection of Artisan Cheeses

Apple Chutney, Grapes, Biscuits (gf)

3 Cheese Board £12

5 Cheese Board £15

## Dessert Wine & Port

	125ml	Bottle
<b>Clos L'Abeilley</b>		
Sauternes	11	32.95
<b>Muscat de Rivesaltes</b>		
La Fage	11.50	34
<b>Late Harvet Reisling</b>		
Jordan Melifera	12.5	36.95
<b>Cockburns Ruby Port</b>		4.50
<b>Grahams 10 Year Old Tawny</b>		4.75
<b>Grahams LBV</b>		4.95
<b>Gold Campbell Vintage</b>		25.95

All measures served in 50ml quantities except where specified.