



CHÂTEAU LA CHAIRE

Homemade Breads & Flavoured Butter



Grouville Bay Oysters

Red Wine Vinegar, Shallots, Lemon & Tobasco £2 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

Poached Gin & Tonic Salmon

Celery, Crispy Lemon Capers

£13

Chicken Liver Parfait

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

£12

Roasted Beetroot

Balsamic Figs, Rocket Salad (v) (vg)

£12



Main Course

Fillet of Jersey Beef

Slow Cooked Rib, Roscoff Onions, Grilled

Tenderstem Broccoli

£32

Rack of Lamb

Pea & Broadbean Truffle, Pomme Anna,

Minted Red Wine Jus

£28

Summer Asparagus Risotto

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

£18

Whole Baked Lemon Sole

Brown Shrimp Beurre Noisette, Cucumber,

Parsnip Puree

£22

Pan Roasted Wild Seabass

Jersey Royal Potatoes, Mussels, Clams,

White Wine & Caviar Sauce

£24


Truffled Polenta Cake

Roasted Summer 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.*



Tasting Menu

Homemade Breads & Flavoured Butter

Amuse Bouche



Pan Seared Scallops

Roasted Carrot, Cumin Crumb, Caviar Dressing



Chicken Liver Parfait

Grilled Fig, Duck Fat Brioche, Mixed Seeds



Buttered Poached Lobster

Heritage Tomato,
Roasted Tomato Consommé, Basil Oil



Rack of Lamb

Pea & Broadbean Truffle, Pomme Anna,
Minted Red Wine Jus



Chef's Sorbet



Sea Salted Chocolate Caramel Tart

Jersey Milk Ice Cream



Selection of Artisan Cheeses

Apple Chutney, Grapes, Biscuits

£80 per person

Due to the number of courses Tasting menus are only available to all diners at a single table.

Vegetarian & Vegan alternative dishes are available.

Desserts

Coconut Mousse

Pineapple Salsa, Mango Sorbet (vg)

Sea Salted Chocolate Caramel Tart

Jersey Milk Ice Cream

Vanilla Parfait

Poached Rhubarb & Raspberries
Raspberry Sorbet, Arlette

Strawberry Crème Brûlée

Macarphone Sorbet, Lime Macaroon

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

All measures served in 50ml quantities except where specified.