



CHÂTEAU LA CHAIRE



To Start

Pan Seared Scallops

Roasted Carrot, Cumin Crumb,
Caviar Dressing
£16
(HB Supplement £5)

Heritage Tomato Salad

Roasted Tomato Consommé,
Basil Oil (gf) (v) (vg)
£11

Chicken Liver Parfait

Grilled Fig, Duck Fat Brioche,
Mixed Seeds (gf)
£12

Main Course

Fillet of Jersey Beef

Slow Cooked Rib, Roscoff Onions,
Grilled Tenderstem Broccoli
£32

Rack of Lamb

Pea and Broadbean Truffle, Pomme Anna,
Minted Red Wine Jus
£28

Pan Roasted Wild Seabass

Jersey Royal Potatoes, Mussels, Clams,
White Wine & Caviar Sauce
£24

Summer Asparagus Risotto

Green Oil, Toasted Crumb (gf) (v) (vg)
£18



Dessert

Passion Fruit Crème Brûlée

Fresh Berries, Raspberry Sorbet,
Shortbread
£10

Sea Salted Chocolate Caramel

Tart
Jersey Milk Ice-Cream
£10

Hazelnut Bavaois

Baileys Ice-Cream, Chocolate
Crumble
£10

3 Selection of Artisan Cheeses

Apple Chutney, Grapes, Biscuits
£12

Homemade Ice-Cream &

Sorbets
£3 per scoop

Charged per course or 3 Courses £50 per person

*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 intolerance's please ask a
member of the team about the ingredients in your meal before placing an order.
A discretionary 10% service charge will be added to your bill. All tips go to the team.*

