



Our story

La Réunion was a 36-gun French warship which was launched in 1786.

During the French Revolutionary Wars she was stationed at Cherbourg, and was successfully employed harassing British merchant shipping in the English Channel.

The restaurant is named in honour of 18th century naval hero Admiral James de Saumarez who captured La Réunion off the Cotentin Peninsula whilst at the helm of the British Frigate HMS Crescent.

Saumarez was knighted by King George III. Renamed HMS Reunion, she served for three years in the Royal Navy helping to counter the threat from the new Batavian Navy.

At La Reunion we pride ourselves in using local produce where possible, some of our suppliers include:

- Orgeris Organics for our seasonal vegetables
- Wallow Farm for select meat products
- Quail and duck eggs from Marcel, a local farmer
- Graham at M & L for local seafood

**Please advise our team should you have any specific dietary restrictions or allergies.
Our team prepare all dishes using the freshest ingredients, and each meal is prepared to order.
We can alter the dish to suit your requirements, to ensure you enjoy your experience to the fullest.**

For tables of 8 and more, a discretionary 10% service charge will be added to the final bill.



Starters

Soup of the Day (v)	£6.50
Guernsey Oysters (gf) (df) 6 for £9.50 / 12 for £19 Shallot Vinegar, Lemon	
Prawn and Chicken Gyoza	£9
Sweet Corn and Lemongrass Veloute	
Cauliflower Panna Cotta (gf) (v)	£9
Golden Raisin, Almond, Fermented King Oyster Mushroom, Goat's Cheese	
Fillet of Beef Carpaccio	£10
Blue Cheese, Enoki Mushrooms, Beetroot, Rye Toast, White Balsamic and Honey Dressing	
Twice Baked Berkswell Cheese Soufflé (v)	£8.50
Creamed Leeks, Toasted Walnuts, Parmesan	
Cold Seafood Plate (gf) (df)	£10
White Guernsey Crab Meat, Prawns, Local Oyster, Smoked Salmon, Marinated Octopus, Shallot Vinegar, Lemon	
Local White Crab Meat Salad	£10
Radish, Fennel Kimchi, Brown Crab Mayonnaise, Crackers	
Slow Cooked Local Duck Egg (v)	£9
Truffled Celeriac, Ricotta, Hazelnut, Duck Fat Croutons	



Mains

Moules (gf) (dfo) (s) £7.50 / (m) £15 White Wine, Shallots, Garlic, Double Cream, Parsley
Seared Scallops (dfo) (s) £9 / (m) £18 Ham Hock Croquettes, Granny Smith Apple, Grilled Leeks, Smoked Mayonnaise
Loin of Venison £28 Venison and Chestnut Pie, Beetroot, Kale, Celeriac, Pickled Blackberry Jus
Herb Crusted Lamb Fillet (gf) (dfo) £27 Braised Shoulder Shepherds Pie, Roasted Baby Carrots, Carrot and Cumin, Jus
Chateaubriand for Two (gf) (dfo) £62 served with Béarnaise or Peppercorn, Hand Cut Chips, Sweet Potatoes or Fries, Seasonal Greens, Onion Rings
Aged Fillet of Beef (gf) (dfo) £28 Beef Cheek Croquette, Horseradish Rosti, Hispi Cabbage, Charred Shallots, Oyster Mushroom, Jus
Gnocchi (v) £15 Carrots, Squash, Wild Mushrooms, Feta, Toasted Hazelnuts, Vegetarian Parmesan
Crumbed Fillet of Turbot £20 Ricotta Gnocchi, Chestnut Mushroom Purée, Kale, Pickled Morel and Miso Brown Butter
Fillet of Monkfish (gf) (dfo) £21 Cauliflower, Jerusalem Artichokes, Leeks, Samphire Pesto, Exmoor Caviar, Mussels
Roast Cornfed Chicken Breast (dfo) (gfo) £17 Confit Leg, Savoy Cabbage, Celeriac, Chicken Butter Sauce, Crispy Skin



Sides

Green Beans with Shallots	£4
Buttered Spinach.....	£4
Sautéed Seasonal Greens	£4
Garlic Fries	£4
Sweet Potato Fries	£4.50
Hand Cut Chips.....	£4.50
French Fries	£4
Mashed Potato.....	£4
New Potatoes	£4.50
Mixed Salad with Lemon Dressing	£3.50
Home Baked Bread	£3



Desserts

Cappuccino Crème Brûlée (gfo)	£8
Vanilla Cream, Milk Foam, Custard Doughnut	
Mango Soup	£8
Mango, Passionfruit and Grapefruit Soup, Molasses Streusel, White Mushroom, Mango Jelly, Lemongrass Jelly, Black Rice and Peanut Paper	
Lebanese White Coffee	£8
Spiced Warm Lebanese White Coffee Mousse, Date and Orange Cake, Orange Compote, Dark Chocolate Jelly	
White Chocolate Cheesecake	£7
Green Apple Mousse, Blackberry Jelly, Dark Chocolate Ice Cream	
Ice Cream	£6
All served on a Cocoa Crumb Base (contain Nuts)	
Choose from:	
Vanilla (gf), Dark Chocolate (gf), Banoffee Pie, Cookie Dough, Jaffa Cake	
Sorbet	£6
All served on a Cocoa Crumb Base (contain Nuts)	
Choose from:	
Pineapple, Lemon, Tangerine, Pear, Plum	
Cheese Selection (gfo)	£4.50 for 3 / £8.00 for 5
Choose from:	
Rosary Ash - <i>Wiltshire, England</i> - Goat's Milk, Pasteurised, Vegetarian	
Maida Vale - <i>Berkshire, England</i> - Guernsey's Cow Milk, Vegetarian, Unpasteurised	
Baron Bigord - <i>Suffolk, England</i> - Cow's Milk, Animal Rennet, Unpasteurised	
Rachael Reserva - <i>Somerset, England</i> - Goat's Milk, Unpasteurised, Vegetarian	
Wookey Hole - <i>(PDO) Dorset, England</i> - Cow's Milk only from Dorset, Pasteurised	
Miss Muffet - <i>Cornwall, England</i> - Organic Milk, Pasteurised, Vegetarian Rennet	
Isle of Wight Blue - <i>Isle of Wight, UK</i> - Cow's Milk, Pasteurised, Traditional Rennet	
Yorkshire Blue - <i>Yorkshire, England</i> - 100% Yorkshire Cow's Milk, Vegetarian Rennet	



Handmade Chocolates **£1.90** (each)

Please ask your server for today's flavours

Liqueur Coffee

Irish Coffee with Jameson Irish Whiskey

Jamaican Coffee with Tia Maria and
Morgan's Spiced Rum

French Coffee with Courvoisier

Russian Coffee with Stolichnaya Vodka

Baileys Coffee with Baileys Cream

Calypso Coffee with Tia Maria

Amaretto Coffee with Disaronno Amaretto

Seville Coffee with Cointreau

..... **£8.50**

Coffees

Americano **£2.40**

Espresso **£2.20**

Double Espresso **£3.15**

Cappuccino **£2.80**

Latte **£2.75**

Mocha **£3.15**

White Coffee **£2.75**

Macchiato **£2.35**

Flat White **£3.60**

Loose Leaf Tea

English Breakfast Tea

Exotic Strawberry Kiwi Fruit Tea

Harmony Herbal Tea

French Lavender Earl Grey

Kenya Kosabei Sencha Green Tea

Coffee and Amaretto Rooibos Tea

Soom 1st Flush Darjeeling Tea

Peppermint Herbal Tea

Egyptian Camomile Tea

..... **£2.60**