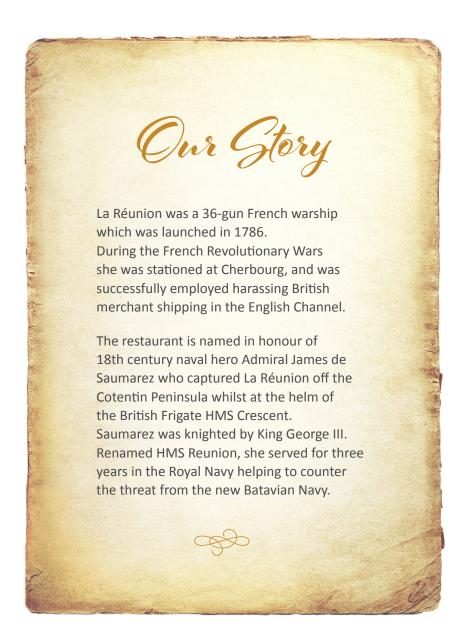


Walk-ins very welcome.



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

- M & L fish Surf and turf some meat, some veg, truffles Manor dry, frozen
- Cimandis meat Hilary and David Curtis Sark asparagus Marcel Worley local duck eggs Milton veg

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.



Starters

Soup of the Day (vgo)(gfo)	}
Herm Oysters (gf)(df)	
Salmon Carpaccio (gf)(df)	
Burrata (gfo)	0
Grilled Guernsey Octopus ♀ (gfo)(dfo)	1
Baby Spinach and Berries Salad (gf) (df) £9.50	1
Peach, Fresh Berries, Toasted Almonds, Honey Vinaigrette	
Local White Crab Meat ♀ (gfo) (df)	1
Beef Tartare (gf)(df)	;
Served raw, Fermented Tomato Dressing, Black Garlic Aioli, Crispy Potato	
Smoked Cheddar Soufflé (v)	Ĺ
Smoked Duck ♀ (gf)(df)	0
Charred Duck Breast, Beetroot Purée, Black Rice, Pickled Red Cabbage, Figs	
Grilled Asparagus ∳ (gf)(df)	0
White Bean and Confit Garlic Hummus, Spring Onion Pesto, Hazelnut, Poached Duck Egg	



Mains

Moules \mathbf{G} (gfo)(dfo)	(s) £11 /(m) £19.50
Guernsey Cream, Garlic, Onion, White Wine, Toast	
Pan Seared Local Scallops (dfo)(gf)	(s) £14 /(m) £28
Smoked Pork Belly, Granny Smith Apple, Pickled Oys	ter Mushroom, Sea Herbs
Harissa Spiced Rack of Lamb (dfo)(gf) Caponata, Local Courgette, Golden Raisins, Crispy Ca	
Beef Fillet (gf)(dfo)	
Chateaubriand for Two (approx.680/750g) (dfo)(greater served with Béarnaise <i>or</i> Peppercorn, Onion Rings,	
Asparagus Risotto 😝 (gf)	£21.50
Petits Pois, Grilled Asparagus, Snowdonia Truffle T	rove Cheese, Toasted Hazelnuts
Hot Seafood Plate (gf)(dfo)	
1/2 or Whole Lobster (approx.680g) © (gf)(dfo) Hot Lemon & Dill Butter <i>or</i> Garlic Butter or Cold wi	
Pan Fried Fillet of Turbot(gfo)	lmon Roe, Squid Ink Tuile£37
Warm Cornfed Chicken Breast (gf)(df) Asian Salad, Vermicelli Noodles, Peanut Dressing, Cr	
Confit Garlic, Sage and Parmesan Gnocchi (v) Beurre Noisette, Local Pumpkin, Spinach, Pickled N	
Si	des
Boiled Jersey Royals£7.50 Creamed or Buttered Spinach£5	Seasonal Greens £6.50 Tenderstem Broccoli with Herb Butter £5
Skin On French Fries £5.50	Greek Salad
Hand Cut Chips £5.50	Sesame Green Beans£6.50
Buttered Asparagus£9.00	Mac and Cheese£ 6.50
Home Baked Bread £4	add £1 for Truffle Oil



Desserts

Tunworth *Hampshire* Soft/Semi Soft, An 'ode' to Camembert with a Unique, Cleaner, Smoother Taste, Pasteurised Cows Milk, Animal Rennet

Stinking Bishop *Gloucestershire* Soft, Distinctive, Characteristic Flavour, 'stinking' Aroma, Pasteurised Cows Milk, Vegetarian Rennet

Truffle Trove *Snowdonia* Extra Mature Cheddar with Black Summer Truffle, Pasteurised Cows Milk, Vegetarian

Rutland Red *Leicestershire* Hard, Flaky, Sweet Caramelised Flavour, Pasteurised Cows Milk, Vegetarian **Elsdon Goats Cheese** *Yorkshire* Hard Pressed, Delicate Flavour with a Refreshing Tang,

Pasteurised Goats Milk, from a Single Herd in Yorkshire, Vegetarian

Rosary Ash Goats Cheese *Hampshire* Full Fat Soft Cheese with Charcoal, Clean, Fresh Flavour, Pasteurised Goats Milk, Vegetarian

Bath Blue *Bath* Blue Veined, Creamy, Organic Cows Milk, Animal Rennet, Pasteurised **Yorkshire Blue** *North Yorkshire* Creamy, Sweet and Mild Blue Veined, Pasteurised Cows Milk, Vegetarian

Smoked Northumberland Blagdon Smooth Texture, Mild Smoky Flavour,

Pasteurised Cows Milk, Vegetarian

Lord of the Hundreds *East Sussex* Hard cheese, Complex Sweet and Savoury Flavour, Unpasteurised Sheep's Milk, Vegetarian

V: Vegetarian VO: Vegetarian Option VG: Vegan VGO: Vegan Option GF: Gluten-Free GFO: Gluten Free-Option DF: Dairy Free DFO: Dairy Free-Option