



Walk-ins very welcome.

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:

- 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.

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



Starters

Soup of the Day (vgo)(gfo)	£8
Herm Oysters  (gf)(df) 6 for	£14
Shallot Vinaigrette <i>or</i> Rocquettes Cider and Apple Dressing	
Salmon Carpaccio (gf)(df)	£12
Served raw, Jalapeño dressing, Garlic Condiment	
Burrata (gfo)	£15.50
Grilled Nectarine, Cherry Tomato, Pomegranate Balsamic, Yuzu Gel	
Grilled Guernsey Octopus  (gfo)(dfo)	£13
Piquillo Pepper Purée, Braised Baby Gem Lettuce, Sweet Potato Pickle, Bell Pepper and Passion Fruit	
Baby Spinach and Berries Salad (gf) (df)	£9.50
Peach, Fresh Berries, Toasted Almonds, Honey Vinaigrette	
Local White Crab Meat  (gfo) (df)	£16.50
Green Apple, Avocado, Cherry Tomato Dressing, Yuzu Kosho Tartare	
Beef Tartare (gf)(df)	£16
Served raw, Fermented Tomato Dressing, Black Garlic Aioli, Crispy Potato	
Smoked Cheddar Soufflé (v)	£11
Heritage Tomato, Chive Dressing, Toasted Pine Nuts	
Smoked Duck  (gf)(df)	£12.50
Charred Duck Breast, Beetroot Purée, Black Rice, Pickled Red Cabbage, Figs	
Grilled Asparagus  (gf)(df)	£13.50
White Bean and Confit Garlic Hummus, Spring Onion Pesto, Hazelnut, Poached Duck Egg	



Mains

Moules (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 Oyster Mushroom, Sea Herbs	
Harissa Spiced Rack of Lamb (dfo)(gf)	£36
Caponata, Local Courgette, Golden Raisins, Crispy Caper, Tomato, Shallot and Mint Dressing	
Beef Fillet (gf)(dfo)	£38
Grilled King Oyster Mushroom, Confit Leek, Caramelised Onion Purée, Jus, Hand Cut Chips <i>or</i> Skin On Fries	
Chateaubriand for Two (approx.680/750g) (dfo)(gfo)	£82
served with Béarnaise <i>or</i> Peppercorn, Onion Rings, Hand Cut Chips <i>or</i> Skin On Fries,	
Asparagus Risotto (gf)	£21.50
Petits Pois, Grilled Asparagus, Snowdonia Truffle Trove Cheese, Toasted Hazelnuts	
Hot Seafood Plate (gf)(dfo)	£55
Steamed Mussels, Tiger Prawn, 1/2 Lobster, Pan Seared Scallops, Lemon & Dill Butter <i>or</i> Wild Garlic Butter	
1/2 or Whole Lobster (approx.680g) (gf)(dfo)	Half £35.50 / Whole £65
Hot Lemon & Dill Butter <i>or</i> Garlic Butter or Cold with Lemon Mayo, Salad, French Fries	
Pan Fried Fillet of Turbot (gfo)	£37
Sweetcorn Chowder, Exmoor Caviar, Sea Herbs, Salmon Roe, Squid Ink Tuile	
Pan Seared Fillet of Monkfish (gfo)	£37
Seafood Bouillabaisse, Smoked Paprika Rouille, Sourdough Crostini	
Warm Cornfed Chicken Breast (gf)(df)	£20
Asian Salad, Vermicelli Noodles, Peanut Dressing, Crispy Chicken Skin	
Confit Garlic, Sage and Parmesan Gnocchi (v)	£19
Beurre Noisette, Local Pumpkin, Spinach, Pickled Mushrooms, Walnuts, Parmesan Crisps	

Sides

Boiled Jersey Royals	£7.50	Seasonal Greens	£6.50
Creamed or Buttered Spinach	£5	Tenderstem Broccoli with Herb Butter . . .	£5
Skin On French Fries	£5.50	Greek Salad	£5
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

Glazed Vanilla Cheesecake£9.50
Whipped Salted Caramel, Banana, Candied Walnuts, Salted Caramel Ice Cream

Mango Parfait (gf)£9
Exotic Fruit Salsa, Yogurt Mousse, Coconut Meringue, Passionfruit

Raspberry and Tomato Flan£9.50
Sable Breton, Spiced Diplomat Cream, Crispy Basil, Purple Wine Jelly, Goats Cheese Honeycomb

Rhubarb and Hibiscus Baked Alaska£9.50
Strawberry and Mint Salsa

Vanilla Crème Brûlée (gfo)£9
Citrus Shortbread, Lemon Curd, Berries

Ice Cream (2 scoops) (gfo)£7.50
Choose from:

- **Vanilla • Milk Chocolate and Coffee Ripple • Salted Caramel • Cookie Dough**
- **Strawberry Swirl • Peanut Butter**

Sorbet (2 scoops) (gfo)(df)£6.50
Choose from:

- **Coconut • Apricot • Raspberry • Pineapple • Lemon**

Cheese Selection (gfo)£9 for 3 / £14.50 for 5
Served with Celery, Grapes, Pickled Walnuts, Quince, Pear Chutney, Oatcakes, Rye Crisp Bread
Choose from:

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