



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

<b>Soup of the Day</b> (vgo)(gfo) . . . . .	<b>£8.50</b>
<b>Herm Oysters</b>  (gf)(df) . . . . . 6 for	<b>£14.50</b>
Shallot Vinaigrette <i>or</i> Rocquettes Cider and Apple Dressing	
<b>Salmon Carpaccio</b> (gf)(df) . . . . .	<b>£12.50</b>
Served raw, Jalapeño dressing, Garlic Condiment	
<b>Burrata</b> (gfo) . . . . .	<b>£16</b>
Grilled Nectarine, Cherry Tomato, Pomegranate Balsamic, Yuzu Gel	
<b>Grilled Guernsey Octopus</b>  (gfo)(dfo) . . . . .	<b>£13.50</b>
Piquillo Pepper Purée, Braised Baby Gem Lettuce, Sweet Potato Pickle, Bell Pepper and Passion Fruit	
<b>Baby Spinach and Berries Salad</b> (gf) (df) . . . . .	<b>£10</b>
Peach, Fresh Berries, Toasted Almonds, Honey Vinaigrette	
<b>Local White Crab Meat</b>  (gfo) (df) . . . . .	<b>£17</b>
Green Apple, Avocado, Cherry Tomato Dressing, Yuzu Kosho Tartare	
<b>Beef Tartare</b> (gf)(df) . . . . .	<b>£17</b>
Served raw, Fermented Tomato Dressing, Black Garlic Aioli, Crispy Potato	
<b>Smoked Cheddar Soufflé</b> (v) . . . . .	<b>£11.50</b>
Heritage Tomato, Chive Dressing, Toasted Pine Nuts	
<b>Smoked Duck</b>  (gf)(df) . . . . .	<b>£13</b>
Charred Duck Breast, Beetroot Purée, Black Rice, Pickled Red Cabbage, Figs	
<b>Confit White Asparagus</b> (gf) . . . . .	<b>£14</b>
Aubergine Ash, Cabbage Leaf, Horseradish Cream, Aubergine Purée	



## Mains

<b>Moules</b> (gfo)(dfo) . . . . .	(s)£11.50/(m)£21
Guernsey Cream, Garlic, Onion, White Wine, Toast	
<b>Pan Seared Local Scallops</b> (dfo)(gf) . . . . .	(s) £14.50/(m) £29.50
Smoked Pork Belly, Granny Smith Apple, Pickled Oyster Mushroom, Sea Herbs	
<b>Harissa Spiced Rack of Lamb</b> (dfo)(gf) . . . . .	£38
Caponata, Local Courgette, Golden Raisins, Crispy Caper, Tomato, Shallot and Mint Dressing	
<b>Beef Fillet</b> (gf)(dfo) . . . . .	£39
Grilled King Oyster Mushroom, Confit Leek, Caramelised Onion Purée, Jus, Hand Cut Chips <i>or</i> Skin On Fries	
<b>Chateaubriand for Two</b> (approx.680/750g) (dfo)(gfo) . . . . .	£86
served with Béarnaise <i>or</i> Peppercorn, Onion Rings, Hand Cut Chips <i>or</i> Skin On Fries,	
<b>Asparagus Risotto</b> (gf) . . . . .	£22.50
Petits Pois, Grilled Asparagus, Snowdonia Truffle Trove Cheese, Toasted Hazelnuts	
<b>Hot Seafood Plate</b> (gf)(dfo) . . . . .	£58
Steamed Mussels, Tiger Prawn, 1/2 Lobster, Pan Seared Scallops, Lemon & Dill Butter <i>or</i> Wild Garlic Butter	
<b>1/2 or Whole Lobster</b> (approx.680g) (gf)(dfo) . . . . .	Half £37 / Whole £68
Hot Lemon & Dill Butter <i>or</i> Garlic Butter or Cold with Lemon Mayo, Salad, French Fries	
<b>Pan Fried Fillet of Turbot</b> (gfo) . . . . .	£38.50
Sweetcorn Chowder, Exmoor Caviar, Sea Herbs, Salmon Roe, Squid Ink Tuile	
<b>Pan Seared Fillet of Monkfish</b> (gfo) . . . . .	£38.50
Seafood Bouillabaisse, Smoked Paprika Rouille, Sourdough Crostini	
<b>Warm Cornfed Chicken Breast</b> (gf)(df) . . . . .	£21
Asian Salad, Vermicelli Noodles, Peanut Dressing, Crispy Chicken Skin	
<b>Confit Garlic, Sage and Parmesan Gnocchi</b> (v) . . . . .	£20
Beurre Noisette, Local Pumpkin, Spinach, Pickled Mushrooms, Walnuts, Parmesan Crisps	

## Sides

<b>Boiled New Potatoes</b> . . . . .	£5.80	<b>Seasonal Greens</b> . . . . .	£6.80
<b>Creamed or Buttered Spinach</b> . . . . .	£5.30	<b>Tenderstem Broccoli with Herb Butter</b> . . . . .	£5.30
<b>Skin On French Fries</b> . . . . .	£5.80	<b>Greek Salad</b> . . . . .	£5.30
<b>Hand Cut Chips</b> . . . . .	£5.80	<b>Sesame Green Beans</b> . . . . .	£6.80
<b>Buttered Asparagus</b> . . . . .	£9.50	<b>Mac and Cheese</b> . . . . .	£ 6.80
<b>Home Baked Bread</b> . . . . .	£4.20	add Truffle Oil	



## Desserts

**Blackberry Cheesecake** ..... £10

Orange Gel, Cinnamon Creme Diplome, Pear Sorbet, Pink Grapefruit

**Passion Fruit Iced Roll** (gfo) ..... £10

Coconut Tapioca Pudding, Pineapple Crisp, Mango Salsa

**Dark Chocolate and Hazelnut Brownie** (gf) ..... £10

Milk Chocolate Crèmeux, Hazelnut Brittle, Cocoa Nibs, Vanilla Ice Cream

**Traditional Tiramisu** ..... £9

Mascarpone Cream, Coffee Syrup, Savoy Biscuit, Cocoa Powder

**Coffee Crème Brûlée** (gfo) ..... £9.50

Vanilla Cream, Whipped Caramel, Doughnut, Milk Foam

**Ice Cream** (2 scoops)(gfo) ..... £7.80

Choose from:

• **Vanilla** • **Raspberry Ripple** • **Salted Caramel** • **Cookie Dough**

• **Milk Chocolate** • **Peanut Butter**

**Sorbet** (2 scoops)(gfo)(df) ..... £6.80

Choose from:

• **Coconut** • **Mango** • **Strawberry** • **Pear** • **Lemon**

**Cheese Selection** (gfo) ..... £9.50 for 3 / £15 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