THE
CHALK
FREEHOUSE

The Chalk Aperitif *Washed Tito's Vodka, Bergamot, Chartreuse, Asterley Bro. Dry Vermouth*	*17*
Malted Porridge Bloomer Sourdough with Estate Dairy Salted Butter	*6*

STARTERS

Autumn Leaf Salad with Pickled Chicory, Cornish Mackerel and Piedmont Hazelnuts	*18.5*
Soup of Sandy Soil Carrot & Ginger with a Blue Cheese Baguettini	*15.5*
Fillet of Sea Bream with Disco Scallop "Scampo" and Red Fish Sauce	*22*
Mushroom Royale with Scottish Girolles, Madeira and Fried Quail's Egg	*17.5*
(Autumn Black Truffle Supplement)	*(10)*
'The Hand and Flowers' Chicken & Duck Liver Parfait "Churned to Order" with Poultry Jelly, Apricot Chutney and Toasted Brioche	*21.5*

MAINS

Pork Chop Schnitzel with Smoked Bacon & Pickled Cabbage and Fried Duck Egg	*33*
Slow Cooked Leg of Creedy Carver Duck with Braised Lentils, Sour Plum and Solliès Fig	*31*
Curry Butter Roasted Baby Chicken with Curried Crumpet and Nut Dressing	*34.5*
Lasagne of Heritage Vegetables with Parmesan Velouté and Garlic Bread	*26*
Olive Oil Baked 'Fish of the Day' with Prawn Filo and Lobster & Clotted Cream Sauce	*32*

STEAKS

250g 30 Day Dry Aged Bavette of Beef	*33.5*
700g 30 Day Dry Aged Sirloin of Beef on the Bone *(for two)*	*95*
800g 30 Day Dry Aged Ribeye of Beef on the Bone *(for two)*	*128*
all served with Beef Fat Churros and Smoked Herb Butter	

SIDES

all 9

Triple Cooked Chelsea Spud with Green Garlic Butter
Mixed Leaf Salad with Green Goddess Dressing
Buttered Hispi Cabbage

DESSERTS

"Chelsea Bun" with Cold Vanilla Custard, Boozy Fruits and Praline	*12*
Chocolate Tart with Smoked Sea Salt, Pistachio and Crème Fraîche	*13.5*
Soft Brown Sugar Meringue with Apples & Pears, Salted Caramel and Marigold	*12.5*
Vanilla Roasted Rice Pudding with White Chocolate & Raspberry	*13*
Selection of 3 Cheeses with Spiced Pineapple Chutney and Fruit Bread	*18.5*

CHELSEA LONDON

Please inform us of any allergies or dietaries before ordering your meal. Some dishes contain nuts.