

THE  
**CHALK**  
 FREEHOUSE

Malted Porridge Bloomer Sourdough with Estate Dairy Salted Butter 5

STARTERS

Wild Bass and Lemon Sole with Red Fish Sauce and Squid "Scampi" 17  
 Soup of Wild Garlic & Celery with Green Olive Tapenade and Crisp Bread 13.5  
 Pea Royale with English Asparagus, Duck Egg Dressing, Feta and Mint 17.5  
 "Potted" Cornish Crab & Prawn with Marmande Tomato and Ajo Blanco 22  
 Terrine of Smoked Ham and Chicken with Mustard Butter and Chargrilled Sourdough 16.5  
 '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 32  
 Fillet of Chalk Stream Trout with Sauce "Veronique" and Piedmont Hazelnuts 34.5  
 Whole Stuffed Baby Chicken with Spring Vegetable Ratatouille 33.5  
 Confit Leg of Gressingham Duck with Braised Lentils, Pickled Apple and Bitter Leaves 28.5  
 Lasagne of Globe Artichoke with White Onion Velouté & Garlic Bread 24.5  
  
 250g 30 Day Dry Aged Bavette of Beef 32.5  
 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  
*served with Beef Fat Churros and Herb Butter*

SIDES

all 9

Chelsea Spud with Green Garlic Butter  
 Buttery Mash  
 Mixed Leaf Salad with House Dressing  
 Buttered Greens

DESSERTS

Soft Brown Sugar Meringue with English Strawberries  
 and Elderflower & Chardonnay Vinegar 12.5  
 "Chelsea Bun" with Cold Vanilla Custard, Boozy Fruits and Praline 11.5  
 Chocolate Tart with Smoked Sea Salt, Pistachio and Crème Fraîche 13.5  
 Vanilla Roasted Rice Pudding with White Chocolate & Raspberry 13  
 Selection of 3 Cheeses with House Chutney and Fruit Bread 18.5