

THE
CHALK
FREEHOUSE

The Chalk Aperitif 17
Washed Tito's Vodka, Bergamot, Chartreuse, Asterley Bro. Dry Vermouth

Malted Porridge Bloomer Sourdough with Estate Dairy Salted Butter 6

STARTERS

Fillet of Wild Sea Bass with Scallop "Scampo" and Red Fish Sauce 19.5

Gazpacho of Cucumber & Green Chilli with Yoghurt and Crisp Olive Bread 13.5

"Potted" Cornish Crab with Marmande Tomato and Ajo Blanco 22

Tart of Roasted Courgette & Goat's Curd with Soft Boiled Quail's Egg and Lemon 17.5

'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

Lasagne of Globe Artichoke with White Onion & Bay Velouté and Garlic Bread 24.5

Tomato Roasted Baby Chicken with Summer Vegetable Ratatouille 33.5

Slow Cooked Leg of Creedy Carver Duck with Braised Lentils, Sour Plum and Black Cherry 29

Fillet of Chalk Stream Trout with Pickled Mussel & Borlotti Bean Chowder
and Crispy Oyster 35.5

Deep Fried Haddock and Chips with Mushy Peas and Smoked Cod's Roe Tartare Sauce 33.5

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
served with Beef Fat Churros and Mustard Butter

SIDES *all 9*

Triple Cooked Chelsea Spud with Garlic Butter

Buttery Mash

Mixed Leaf Salad with Green Goddess Dressing

Buttered Greens

DESSERTS

"Chelsea Bun" with Cold Vanilla Custard, Boozy Fruits and Praline 11.5

Chocolate Tart with Smoked Sea Salt, Pistachio and Crème Fraîche 13.5

Soft Brown Sugar Meringue with Strawberries and Elderflower & Chardonnay Vinegar 12.5

Vanilla Roasted Rice Pudding with White Chocolate & Raspberry 13

Selection of 3 Cheeses with Spiced Pineapple Chutney and Fruit Bread 18.5