

THE
CHALK
FREEHOUSE

The Chalk Aperitif	17
<i>Washed Tito's Vodka, Bergamot, Chartreuse, Asterley Bro. Dry Vermouth</i>	
Malted Porridge Bloomer Sourdough with Estate Dairy Salted Butter	6
STARTERS	
Salad of Summer Tomato & Peach with Cornish Sardines and Toasted Sourdough	19
Gazpacho of Cucumber & Green Chilli with Yoghurt and Crisp Olive Bread	14.5
Fillet of Mackerel with Disco Scallop "Scampo" and Red Fish Sauce	21
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 Heritage Vegetables with English Sweetcorn Velouté and Garlic Bread	26
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
Olive Oil Baked Loin of Cod with Prawn Filo and Lobster & Clotted Cream Sauce	35.5
STEAKS	
250g 30 Day Dry Aged Bavette of Beef	33.5
700g 30 Day Dry Aged Sirloin of Beef on the Bone <i>(for two)</i>	95
800g 30 Day Dry Aged Ribeye of Beef on the Bone <i>(for two)</i>	128
<i>all served with Beef Fat Churros and Smoked Herb Butter</i>	
SIDES	
Chelsea Spud with Green Garlic Butter	all 9
Mixed Leaf Salad with Green Goddess Dressing	
Buttered Hispi Cabbage	
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