

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
'The Hand and Flowers' Chicken & Duck Liver Parfait "Churned to Order" with Poultry Jelly, Apricot Chutney and Toasted Brioche	21.5
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
MAINS	
Pork Chop Schnitzel with Smoked Bacon & Pickled Cabbage and Fried Duck Egg	32
Fillet of Chalk Stream Trout with Welsh Leeks, Hazelnuts and Sauce "Veronique"	34.5
Confit Leg of Gressingham Duck with Braised Lentils, Radicchio and French Apple	28.5
Whole Stuffed Baby Chicken with Spring Vegetable Ratatouille	33.5
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 <i>(for two)</i>	95
800g 30 Day Dry Aged Ribeye of Beef on the Bone <i>(for two)</i> <i>served with Beef Fat Churros and Herb Butter</i>	128
SIDES	
Chelsea Spud with Green Garlic Butter	all 9
Buttery Mash	
Mixed Leaf Salad with House Dressing	
Buttered Spring Greens	
DESSERTS	
Chocolate Tart with Smoked Sea Salt, Pistachio and Crème Fraîche	13.5
Soft Brown Sugar Meringue with Yorkshire Rhubarb, Blood Orange and Marigold	12
"Chelsea Bun" with Cold Vanilla Custard, Boozy Fruits and Praline	12.5
Vanilla Roasted Rice Pudding with Banana, Date and Chocolate & Cherry Ripple	12
Selection of 3 Cheeses with House Chutney and Fruit Bread	18.5