

THE
CHALK
FREEHOUSE

SNACKS

Sicilian Olives *£3.00*
'Nduja & Smoked Mozzarella Sausage Roll *£3.00*
Cheese & Onion Scone with Mustard & Herb Butter *£3.00*
Bread and Butter *£2.50*

STARTERS

Olive Oil Baked Fillet of John Dory with Red Fish Sauce and Summer Leaf Salsa Verde *£17.50*
Cornish Crab & Crushed Jersey Royal Potato Salad with Brown Crab Aioli *£22.50*
Gazpacho of Summer Tomatoes with Goat's Cheese, Olive Oil and Crisp Bread *£9.50*
'The Hand & Flowers' Chicken & Duck Liver Parfait 'Churned to Order'
with Poultry Jelly, Apricot Chutney and Toasted Brioche *£18.50*
Baked Saffron Rice with Oxtail and Red Wine Grilled Marrow *£15.50*
Welsh Leeks with Veronique Butter Sauce *£11.50*

MAIN COURSES

Pork Chop Schnitzel with Smoked Bacon & Pickled Cabbage and Fried Duck Egg *£27.50*
Rolled Shoulder of Launceston Lamb with Ratatouille *£29.00*
'Fish of the Day' with Pickled Cockles and Anchovy & Garlic Dressing *£25.00*
Confit Duck Leg with Braised Lentils, Castel Franco and Fresh Figs *£24.50*
Baby Chicken Roasted in Curried Butter with Braised Beans and Preserved Lemon *£27.50*
Ricotta Dumplings with Summer Vegetables and Parmesan *£23.50*

30 Day Dry Aged Rib of Beef with Buttered Heritage Carrots,
Roast Potatoes and Yorkshire Pudding *£36.50*

SIDES *(all £9.00)*

Chelsea Spud with Green Garlic Butter
Buttery Mash
Mixed Leaf Salad with House Dressing
Creamed Spinach

DESSERTS

Chocolate Tart with Smoked Sea Salt, Pistachio and Crème Fraîche *£12.50*
"Chelsea Bun" with Cold Vanilla Custard, Boozy Fruits and Praline *£11.00*
Soft Brown Sugar Meringue with English Strawberries and Cabernet Sauvignon Vinegar *£12.00*
Selection of 3 Cheeses with House Chutney and Fruit Bread *£15.50*