

THE
CHALK
FREEHOUSE

Malted Porridge Bloomer Sourdough with Estate Dairy Salted Butter £5.00

STARTERS

Torched Cornish Sardines with Red Fish Sauce and Salsa Verde £15.50

Soup of Heritage Carrots with Orange, Pickled Carrot and Cream Cheese Croûte £11.50

Chicken & Duck Liver Parfait “Churned to Order” with Poultry Jelly, Apricot Chutney and Toasted Brioche £21.50

Baked Saffron Rice with Oxtail and Red Wine Grilled Marrow £19.50

Cornish Crab & Crushed Pink Fir Potato Salad with Brown Crab Aioli £23.50

Welsh Leeks with Veronique Butter Sauce £14.50

MAIN COURSES

Pork Chop Schnitzel with Smoked Bacon & Pickled Cabbage and Fried Duck Egg £31.50

Confit Duck Leg with Braised Lentils, Radicchio and Fresh Figs £28.50

Roasted Ray Wing with Pickled Mussels and Anchovy & Garlic Dressing £29.50

Slow Cooked Launceston Lamb “Lyonnaise” with Blackberries and Mint £33.50

Baby Chicken Roasted in Curried Butter with Braised Beans and Preserved Lemon £30.50

Ricotta Dumplings with Sand Carrot, Grelot Onions, Radish and Parmesan £24.50

245g 30 Day Dry Aged Bavette of Beef £31.50

390g 30 Day Dry Aged Fillet of Beef on the Bone £84.50

Both served with Bone Marrow, Girolle Mushroom Butter and Watercress

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 £13.50

Soft Brown Sugar Meringue with Red Flesh Plum & Cabernet Sauvignon Vinegar £12.00

“Chelsea Bun” with Cold Vanilla Custard, Boozy Fruits and Praline £12.50

Selection of 3 Cheeses with House Chutney and Fruit Bread £18.50