

THE
CHALK
FREEHOUSE

Malted Porridge Bloomer Sourdough with Estate Dairy Salted Butter £5.00

STARTERS

Wild Bass and Sardine with Red Fish Sauce and Squid "Scampi" £18.50

Soup of White Onion & Marmalade with Roasted Onion & Gruyère Puff £12.50

"The Hand and Flowers" Chicken & Duck Liver Parfait "Churned to Order" with Poultry Jelly, Apricot Chutney and Toasted Brioche £21.50

Baked Mushroom Rice with Pickled Trompettes and Buttermilk £19.50

Cornish Crab & Crushed Pink Fir Potato Salad with Squid Ink Cracker £22.50

Terrine of Smoked Ham and Chicken with Mustard Butter and Chargrilled Sourdough £16.50

MAIN COURSES

30 Day Dry Aged Ribeye of Beef £38.50

½ Roasted Devonshire White Chicken £32.50

All served with Roast Potatoes, Crushed Swede and Stuffed Yorkshire Pudding

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

Confit Leg of Gressingham Duck with Braised Lentils, Radicchio and Comice Pear £28.50

Roasted Monkfish Tail with Pickled Mussels and Anchovy & Garlic Dressing £34.50

Parmesan & Ricotta Dumplings with Artichoke and Radish £24.50

SIDES *(all £9.00)*

Roast Potatoes

Buttery Mash

Mixed Leaf Salad with House Dressing

Buttered January King Cabbage

Cauliflower Cheese

DESSERTS

Chocolate Tart with Smoked Sea Salt, Pistachio and Crème Fraîche £13.50

Soft Brown Sugar Meringue with Blood Orange, Marigold and Chardonnay Vinegar £12.00

"Milk Bun & Butter" with Cold Vanilla Custard, Boozy Fruits and Praline £12.50

Vanilla Roasted Rice Pudding with New Season Rhubarb & Clotted Cream Ripple £12.00

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