

THE  
**CHALK**  
FREEHOUSE

Malted Porridge Bloomer Sourdough with Estate Dairy Salted Butter £5.00

**STARTERS**

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

Cornish Crab & Crushed Norfolk Peer Potato Salad with Brown Crab Aioli £24.50

Gazpacho of Summer Tomatoes with Goat's Cheese, Olive Oil and Crisp Bread £11.50

'The Hand & Flowers' 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

Welsh Leeks with Veronique Butter Sauce £14.50

**MAIN COURSES**

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

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

30 Day Dry Aged Bavette of Beef with Tomato & Herb Butter and Watercress £29.50

Rolled Shoulder of Launceston Lamb with Ratatouille £31.00

Butter Roasted Ray Wing with Pickled Cockles and Anchovy & Garlic Dressing £28.50

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

Ricotta Dumplings with Summer Vegetables and Parmesan £24.50

30 Day Dry Aged Fillet of Beef on the Bone (390g) with Tomato & Herb Butter and Watercress  
£84.50

**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 £13.50

Soft Brown Sugar Meringue with English Strawberries and 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