THE
CHALK
FREEHOUSE

'The Chalk' Bloody Mary *Spiced House Mary Mix, Vodka, Celery, Black Pepper*	*16*
Malted Porridge Bloomer Sourdough with Estate Dairy Salted Butter	*6*

STARTER

Torched Cornish Mackerel with Pickled Chicory, Lettuce and Piedmont Hazelnuts	*18.5*
Soup of Sandy Soil Carrots & Ginger with a Blue Cheese Baguettini	*15.5*
Fillet of Sea Bream with Disco Scallop "Scampo" and Red Fish Sauce	*22*
Autumn Mushroom Royale with Scottish Girolles, Fried Quail's Egg and Madeira	*19.5*
'The Hand and Flowers' Chicken & Duck Liver Parfait "Churned to Order" with Poultry Jelly, Apricot Chutney and Toasted Brioche	*21.5*

MAINS & ROASTS

30 Day Dry Aged Ribeye of Beef	*38.5*
½ Devonshire White Chicken	*34.5*
Loin of Blythburgh Pork	*36.5*
Ragù of Heritage Vegetables with Braised Portobello Mushroom *all served with Roast Potatoes, Crushed Carrot and Stuffed Yorkshire Pudding*	*26*
Olive Oil Baked Loin of Wild Cod with Prawn Filo and Lobster & Clotted Cream Sauce	*39*

SIDES

all 9

Bottomless Roast Potatoes *(with a main course)*
Mixed Leaf Salad with Green Goddess Dressing
Buttered Kalibos Cabbage
Heckfield Cheddar Broccoli Cheese

DESSERTS

"Milk Bun & Butter" with Cold Vanilla Custard, Boozy Fruits and Praline	*11.5*
Chocolate Tart with Smoked Sea Salt, Pistachio and Crème Fraîche	*13.5*
Soft Brown Sugar Meringue with Apples & Pears, Salted Caramel and Marigold	*12.5*
Vanilla Roasted Rice Pudding with White Chocolate & Raspberry	*13*
Selection of 3 Cheeses with Spiced Pineapple Chutney and Fruit Bread	*18.5*

CHELSEA LONDON

Please inform us of any allergies or dietaries before ordering your meal. Some dishes contain nuts.