

THE  
**CHALK**  
 FREEHOUSE

Malted Porridge Bloomer Sourdough with Estate Dairy Salted Butter	5
<b>STARTERS</b>	
Wild Bass and Lemon Sole with Red Fish Sauce and Squid "Scampi"	17
Soup of Wild Garlic & Celery with Green Olive Tapenade and Crisp Bread	13.5
"The Hand and Flowers" Chicken & Duck Liver Parfait "Churned to Order" with Poultry Jelly, Apricot Chutney and Toasted Brioche	21.5
Pea Royale with English Asparagus, Duck Egg Dressing, Feta and Mint	17.5
"Potted" Cornish Crab & Prawn with Marmande Tomato and Ajo Blanco	22
Terrine of Smoked Ham and Chicken with Mustard Butter and Chargrilled Sourdough	16.5
<b>ROASTS</b>	
30 Day Dry Aged Ribeye of Beef	38.5
½ Devonshire White Chicken	32.5
<i>Served with Roast Potatoes, Crushed Swede and Stuffed Yorkshire Pudding</i>	
<b>MAINS</b>	
Fillet of Chalk Stream Trout with Sauce "Veronique" and Piedmont Hazelnuts	34.5
Confit Leg of Gressingham Duck with Braised Lentils, Radicchio and French Apple	28.5
Whole Stuffed Baby Chicken with Spring Vegetable Ratatouille	33.5
Lasagne of Globe Artichoke with White Onion Velouté & Garlic Bread	24.5
<b>SIDES</b>	<i>all 9</i>
Roast Potatoes	
Mixed Leaf Salad with House Dressing	
Buttered Greens	
Wookey Hole Cheddar Broccoli Cheese	
<b>DESSERTS</b>	
"Milk Bun & Butter" with Cold Vanilla Custard, Boozy Fruits and Praline	12.5
Chocolate Tart with Smoked Sea Salt, Pistachio and Crème Fraîche	13.5
Soft Brown Sugar Meringue with Yorkshire Rhubarb, Blood Orange and Marigold	12
Vanilla Roasted Rice Pudding with Banana, Date and Chocolate & Cherry Ripple	12
Selection of 3 Cheeses with House Chutney and Fruit Bread	18.5