

THE  
CHALK  
FREEHOUSE

Malted Porridge Bloomer Sourdough with Estate Dairy Salted Butter £5.00

STARTERS

Wild Bass and Sardine with Red Fish Sauce and Scallop “Scampi” £18.50

Soup of White Onion & Marmalade with Roasted Onion & Gruyère Twist £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 Buttermilk and Black Winter Truffle £21.00

Cornish Crab & Crushed Pink Fir Potato Salad with Brown Crab Aioli £22.50

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

MAIN COURSES

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

225g Barnsley Chop of Venison with Braised Red Cabbage, Pink Peppercorn and Bay £43.00

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

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

Pumpkin & Ricotta Dumplings with Grelot Onion, Radish and Parmesan £24.50

30 Day Dry Aged Ribeye of Beef £38.50

½ Roasted Devonshire White Chicken £32.50

700g 30 Day Dry Aged Sirloin of Beef on the Bone *(for two)* £95.00

*All served with Roast Potatoes, Braised Red Cabbage and Stuffed Yorkshire Pudding*

SIDES *(all £9.00)*

Buttery Mash

Mixed Leaf Salad with House Dressing

Buttered January King Cabbage

Roast Potatoes

Cauliflower Cheese

DESSERTS

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

Soft Brown Sugar Meringue with Clementine and Mandarin & 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 and Clotted Cream Ripple £12.00

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