

THE
CHALK
FREEHOUSE

Malted Porridge Bloomer Sourdough with Estate Dairy Salted Butter 6

STARTERS

Wild Bass and Lemon Sole with Red Fish Sauce and Squid "Scampi" 18.5
Gazpacho of Cucumber & Green Chilli with Yoghurt and Crisp Olive Bread 13.5
Pea Royale with English Asparagus, Duck Egg Dressing, Feta and Mint 17.5
Tart of Roasted Courgette & Whipped Ricotta with Soft Boiled Quail's Egg and Lemon 18
"Potted" Cornish Crab & Prawn with Marmande Tomato and Ajo Blanco 22
"The Hand and Flowers" Chicken & Duck Liver Parfait "Churned to Order"
with Poultry Jelly, Apricot Chutney and Toasted Brioche 21.5

ROASTS

30 Day Dry Aged Ribeye of Beef 38.5
½ Devonshire White Chicken 32.5
Served with Roast Potatoes, Crushed Swede and Stuffed Yorkshire Pudding

MAINS

Pork Chop Schnitzel with Smoked Bacon & Pickled Cabbage and Fried Duck Egg 32
Fillet of Chalk Stream Trout with Pickled Mussel & Borlotti Bean Chowder 34.5
Confit Leg of Creedy Carver Duck with Braised Lentils, Sour Plum and Black Cherry 29
Lasagne of Globe Artichoke with White Onion & Bay Velouté & Garlic Bread 24.5

SIDES all 9

Roast Potatoes
Mixed Leaf Salad with House Dressing
Buttered Greens
Wookey Hole 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 Strawberries and Elderflower & Chardonnay Vinegar 12.5
Vanilla Roasted Rice Pudding with White Chocolate & Raspberry 13
Selection of 3 Cheeses with House Chutney and Fruit Bread 18.5