

THE
CHALK
FREEHOUSE

'The Chalk' Bloody Mary <i>Spiced House Mary Mix, Vodka, Celery, Black Pepper</i>	16
Malted Porridge Bloomer Sourdough with Estate Dairy Salted Butter	6
STARTER	
Salad of Summer Tomato & Peach with Cornish Sardines and Toasted Sourdough	19
Gazpacho of Cucumber & Green Chilli with Yoghurt and Crisp Olive Bread	14.5
Fillet of Mackerel with Disco Scallop “Scampo” and Red Fish Sauce	21
'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 Chop of Blythburgh Pork	36.5
Ragù of Summer Vegetables with Braised Portobello Mushroom	26
<i>all served with Roast Potatoes, Crushed Carrot and Stuffed Yorkshire Pudding</i>	
Olive Oil Baked Pollack with Prawn Filo and Lobster & Clotted Cream Sauce	35.5
SIDES	
Roast Potatoes	all 9
Mixed Leaf Salad with Green Goddess Dressing	
Buttered Hispi 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 Strawberries and Elderflower & Chardonnay Vinegar	12.5
Vanilla Roasted Rice Pudding with White Chocolate & Raspberry	13
Selection of 3 Cheeses with Spiced Pineapple Chutney and Fruit Bread	18.5