

THE
CHALK
FREEHOUSE

'The Chalk' Bloody Mary 16
Spiced House Mary Mix, Vodka, Celery, Black Pepper

Malted Porridge Bloomer Sourdough with Estate Dairy Salted Butter 6

STARTERS

Fillet of Sea Bream with Scallop "Scampo" and Red Fish Sauce 19.5

Gazpacho of Cucumber & Green Chilli with Yoghurt and Crisp Olive Bread 13.5

Salad of Summer Tomato & Peach with Cornish Sardines and Toasted Sourdough 18

'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 32.5

Loin Chop of Blythburgh Pork 36.5

Ragù of Summer Vegetables with Braised Portobello Mushroom 26

all served with Roast Potatoes, Crushed Carrot and Stuffed Yorkshire Pudding

Olive Oil Baked Pollack with Prawn Filo and Lobster & Clotted Cream Sauce 31

SIDES *all 9*

Roast Potatoes

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