

THE
CHALK
 FREEHOUSE

Malted Porridge Bloomer Sourdough with Estate Dairy Salted Butter 6

STARTERS

Smoked Mackerel Stuffed Courgette Flower with Red Fish Sauce and Salsa Verde 18.5
 Pea Royale with English Asparagus, Duck Egg Dressing, Feta and Mint 17.5
 Soup of Wild Garlic & Celery with Green Olive Tapenade and Crisp Bread 13.5
 Tart of Roasted Courgette & Whipped Ricotta with Soft Boiled Quail's Egg and Lemon 17.5
 "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 Sauce Veronique and Piedmont Hazelnuts 34.5
 Confit Leg of Gressingham Duck with Braised Lentils, Pickled Apple and Bitter Leaves 29
 Lasagne of Globe Artichoke with White Onion Velouté & Garlic Bread 24.5

SIDES

all 9

Buttery Mash
 Mixed Leaf Salad with House Dressing
 Buttered Greens
 Roast Potatoes
 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