

THE
CHALK
FREEHOUSE

Sample menu. Subject to change.

Malted Porridge Bloomer Sourdough with Estate Dairy Salted Butter £5.00

STARTERS

Torched Cornish Mackerel with Red Fish Sauce and Salsa Verde £16.00

Soup of Heritage Carrots with Orange, Pickled Carrot and Cream Cheese Croûte £11.50

"The Hand and Flowers" Chicken & Duck Liver Parfait "Churned to Order" with Poultry Jelly, Apricot Chutney and Toasted Brioche £21.50

Baked Saffron Rice with Oxtail and Red Wine Grilled Marrow £19.50

Terrine of Pheasant and Smoked Ham with Salted Butter and Toasted Sourdough £14.00

Cornish Crab & Crushed Pink Fir Potato Salad with Brown Crab Aioli £23.50

Welsh Leeks with Veronique Butter Sauce £14.50

MAIN COURSES

Confit Duck Leg with Braised Lentils, Radicchio and Fresh Figs £28.50

225g Barnsley Chop of Venison with Braised Red Cabbage and Celeriac Purée £42.00

Roasted Ray Wing with Pickled Mussels and Anchovy & Garlic Dressing £29.50

Slow Cooked Launceston Lamb "Lyonnaise" with Blackberries and Mint £33.50

Baby Chicken Roasted in Curried Butter with Braised Beans and Preserved Lemon £31.00

Ricotta Dumplings with Sand Carrot, Grelot Onions, Radish and Parmesan £24.50

30 Day Dry Aged Rib of Beef £38.50

Roasted Devonshire White Chicken £29.50

Both served with Roast Potatoes, Buttered Heritage Carrots and Stuffed Yorkshire Pudding

390g 30 Day Dry Aged Fillet of Beef on the Bone £84.00

Served with Bone Marrow, Girolle Butter and Watercress

SIDES (all £9.00)

Chelsea Spud with Green Garlic Butter

Buttery Mash

Mixed Leaf Salad with House Dressing

Creamed Spinach

Cauliflower Cheese

DESSERTS

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

Soft Brown Sugar Meringue with Red Flesh Plum & Cabernet Sauvignon Vinegar £12.00

"Chelsea Bun" with Cold Vanilla Custard, Boozy Fruits and Praline £12.50

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