

THE
CHALK
FREEHOUSE

The Chalk Aperitif	17
<i>Washed Tito's Vodka, Bergamot, Chartreuse, Asterley Bro. Dry Vermouth</i>	
Malted Porridge Bloomer Sourdough with Estate Dairy Salted Butter	6
STARTERS	
Torched Cornish Mackerel with Pickled Chicory, Lettuce and Piedmont Hazelnuts	18.5
Soup of Sandy Soil Carrot & Ginger with a Blue Cheese Baguettini	15.5
Fillet of Sea Bream with Disco Scallop "Scampo" and Red Fish Sauce	22
Autumn Mushroom Royale with Scottish Girolles, Fried Quail's Egg and Black Truffle	19.5
'The Hand and Flowers' Chicken & Duck Liver Parfait "Churned to Order"	21.5
with Poultry Jelly, Apricot Chutney and Toasted Brioche	
MAINS	
Pork Chop Schnitzel with Smoked Bacon & Pickled Cabbage and Fried Duck Egg	33
Slow Cooked Leg of Creedy Carver Duck with Braised Lentils, Sour Plum and Solliès Fig	29
Curry Butter Roasted Baby Chicken with Curried Crumpet and Nut Dressing	34.5
Lasagne of Heritage Vegetables with Parmesan Velouté and Garlic Bread	26
Olive Oil Baked 'Fish of the Day' with Prawn Filo and Lobster & Clotted Cream Sauce	MP
STEAKS	
250g 30 Day Dry Aged Bavette of Beef	33.5
700g 30 Day Dry Aged Sirloin of Beef on the Bone <i>(for two)</i>	95
800g 30 Day Dry Aged Ribeye of Beef on the Bone <i>(for two)</i>	128
<i>all served with Beef Fat Churros and Smoked Herb Butter</i>	
SIDES	
Triple Cooked Chelsea Spud with Green Garlic Butter	all 9
Mixed Leaf Salad with Green Goddess Dressing	
Buttered Cabbage	
DESSERTS	
"Chelsea Bun" with Cold Vanilla Custard, Boozy Fruits and Praline	12
Chocolate Tart with Smoked Sea Salt, Pistachio and Crème Fraîche	13.5
Soft Brown Sugar Meringue with Apples & Pears, Salted Caramel and Marigold	12.5
Vanilla Roasted Rice Pudding with White Chocolate & Raspberry	13
Selection of 3 Cheeses with Spiced Pineapple Chutney and Fruit Bread	18.5