

THE
CHALK
FREEHOUSE

Malted Porridge Bloomer Sourdough with Estate Dairy Salted Butter £5.00

STARTERS

Torched Cornish Sardines with Red Fish Sauce and Summer Leaf Salsa Verde £15.50

Cornish Crab & Crushed Norfolk Peer Potato Salad with Brown Crab Aioli £24.50

Gazpacho of Summer Tomatoes with Goat's Cheese, Olive Oil and Crisp Bread £9.50

'The Hand & Flowers' Chicken & Duck Liver Parfait 'Churned to Order'

with Poultry Jelly, Apricot Chutney and Toasted Brioche £19.50

Baked Saffron Rice with Oxtail and Red Wine Grilled Marrow £18.50

Welsh Leeks with Veronique Butter Sauce £12.50

MAIN COURSES

Pork Chop Schnitzel with Smoked Bacon & Pickled Cabbage and Fried Duck Egg £29.50

30 Day Dry Aged Bavette of Beef with Tomato & Herb Butter and Watercress £28.50

Rolled Shoulder of Launceston Lamb with Ratatouille £31.00

Butter Roasted Ray Wing with Pickled Cockles and Anchovy & Garlic Dressing £27.50

Confit Duck Leg with Braised Lentils, Radicchio and Fresh Figs £26.50

Baby Chicken Roasted in Curried Butter with Braised Beans and Preserved Lemon £28.50

Ricotta Dumplings with Summer Vegetables and Parmesan £23.50

30 Day Dry Aged Fillet of Beef on the Bone (390g) with Tomato & Herb Butter and Watercress
£84.50

SIDES *(all £9.00)*

Chelsea Spud with Green Garlic Butter

Buttery Mash

Mixed Leaf Salad with House Dressing

Creamed Spinach

DESSERTS

Chocolate Tart with Smoked Sea Salt, Pistachio and Crème Fraîche £12.50

"Chelsea Bun" with Cold Vanilla Custard, Boozy Fruits and Praline £11.00

Soft Brown Sugar Meringue with English Strawberries and Cabernet Sauvignon Vinegar £12.00

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