

THE
CHALK
FREEHOUSE

'The Chalk' Bloody Mary <i>Spiced House Mary Mix, Vodka, Celery, Black Pepper</i>	16
Malted Porridge Bloomer Sourdough with Estate Dairy Salted Butter	6
STARTER	
Autumn Leaf Salad with Pickled Chicory, Cornish Mackerel and Piedmont Hazelnuts	18.5
Soup of Sandy Soil Carrots & Ginger with a Blue Cheese Baguettini	15.5
Fillet of Sea Bream with Disco Scallop "Scampo" and Red Fish Sauce	21
Mushroom Royale with Scottish Girolles, Madeira and Fried Quail's Egg (Autumn Black Truffle Supplement)	17.5 (10)
'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	34.5
Loin of Blythburgh Pork	36.5
Ragù of Heritage Vegetables with Braised Portobello Mushroom <i>all served with Roast Potatoes, Crushed Carrot and Stuffed Yorkshire Pudding</i>	26
Olive Oil Baked 'Fish of the Day' with Prawn Filo and Lobster & Clotted Cream Sauce	MP
SIDES	
Roast Potatoes	all 9
Mixed Leaf Salad with Green Goddess Dressing	
Buttered 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 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