

THE
CHALK
FREEHOUSE

Malted Porridge Bloomer Sourdough with Estate Dairy Salted Butter 5

STARTERS

Wild Bass and Lemon Sole with Red Fish Sauce and Squid "Scampi" 17
 Soup of Wild Garlic & Celery with Green Olive Tapenade and Crisp Bread 13.5
 'The Hand and Flowers' Chicken & Duck Liver Parfait "Churned to Order"
 with Poultry Jelly, Apricot Chutney and Toasted Brioche 21.5
 Pea Royale with English Asparagus, Duck Egg Dressing, Feta and Mint 17.5
 "Potted" Cornish Crab & Prawn with Marmande Tomato and Ajo Blanco 22
 Terrine of Smoked Ham and Chicken with Mustard Butter and Chargrilled Sourdough 16.5

MAINS

Pork Chop Schnitzel with Smoked Bacon & Pickled Cabbage and Fried Duck Egg 32
 Fillet of Chalk Stream Trout with Welsh Leeks, Hazelnuts and Sauce "Veronique" 34.5
 Confit Leg of Gressingham Duck with Braised Lentils, Radicchio and French Apple 28.5
 Whole Stuffed Baby Chicken with Spring Vegetable Ratatouille 33.5
 Lasagne of Globe Artichoke with White Onion Velouté & Garlic Bread 24.5

 250g 30 Day Dry Aged Bavette of Beef 32.5
 700g 30 Day Dry Aged Sirloin of Beef on the Bone *(for two)* 95
 800g 30 Day Dry Aged Ribeye of Beef on the Bone *(for two)* 128
served with Beef Fat Churros and Herb Butter

SIDES

all 9

Chelsea Spud with Green Garlic Butter
 Buttery Mash
 Mixed Leaf Salad with House Dressing
 Buttered Spring Greens

DESSERTS

Chocolate Tart with Smoked Sea Salt, Pistachio and Crème Fraîche 13.5
 Soft Brown Sugar Meringue with Yorkshire Rhubarb, Blood Orange and Marigold 12
 "Chelsea Bun" with Cold Vanilla Custard, Boozy Fruits and Praline 12.5
 Vanilla Roasted Rice Pudding with Banana, Date and Chocolate & Cherry Ripple 12
 Selection of 3 Cheeses with House Chutney and Fruit Bread 18.5