

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" 21.5
 with Poultry Jelly, Apricot Chutney and Toasted Brioche
 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

ROASTS

30 Day Dry Aged Ribeye of Beef 38.5
 ½ Devonshire White Chicken 32.5
Served with Roast Potatoes, Crushed Swede and Stuffed Yorkshire Pudding

MAINS

Fillet of Chalk Stream Trout with 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

SIDES *all 9*

Mixed Leaf Salad with House Dressing
 Buttered Spring Greens
 Wookey Hole Cheddar Broccoli Cheese

DESSERTS

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