

# CHALK

## WISTON

### CHRISTMAS MENU 2023

House Focaccia & Cultured Butter | £4.50

Nocellara Olives Marinated in Rosemary & Orange | £3.50

#### *STARTERS*

Estate Pumpkin Soup, Bay Leaf Cream and Toasted Pumpkin Seeds | £9.00

'La Latteria Burrata', Walnut, Sage & Radicchio | £13.00

Juniper Smoked Salmon, Pickled Cucumber & Gribiche | £13.00

Chicken Liver Parfait, Quince Jelly & Toasted Brioche | £12.00

Charcuterie Selection & Cornichons | £12.00

#### *MAIN COURSES*

Confit Duck Leg Glazed with Honey & Spices, Braised Red Cabbage & Estate Quince | £28.00

Hay-Smoked Chicken Breast & thigh, Chestnut Puree, Brussel Sprouts & Bacon | £28.00

Butter Poached Cod, Roasted Cauliflower and Crab Bisque | £27.00

Hen of The Woods Mushroom Gnocchi | £19.00

#### *SIDE DISHES*

Cavolo Nero with Chilli & Garlic | £5.00

Pomme Puree with herb butter | £5.00

#### *DESSERTS*

Apple Crumble with Cinnamon Ice Cream | £9.00

Fried Bread & Butter Pudding with Rum-infused Raisins & Citrus Custard | £10.00

64% Manjari Chocolate, Sea Salt Caramel & Vanilla Ice Cream | £10.00

Local Cheeses, House Chutney, Grapes & Crackers | £12.00

*Please speak to one of the team if you have any queries about allergens or dietary requirements.*

*A discretionary service charge of 12.5% will be added to the bill.*

*Please note we add a discretionary charge of £1 per table for unlimited still and sparkling filtered water which goes directly to our charity partner the Steyning Downland Scheme.*