

CHALK

WISTON

SNACKS

Rosemary Focaccia & Cultured Butter | £5.50 Perello Manzanilla Olives | £4.00
Cobble Lane Charcuterie | £12.00

STARTERS

28 Day Aged Trenchmore Beef Tartare, Mushroom, Chive, Charred Sourdough | £17.00
Wild Line Caught Sea Bass, Radish, Green Strawberry & Finger Lime | £16.00
Salt Baked Beetroot, Devonshire Smoked Eel, Horseradish, Buttermilk & Dill | £16.00
Crispy Hens Egg, Jerusalem Artichoke Velouté, Hazelnut & Preserved Wild Garlic | £15.00

MAIN COURSES

Butter Poached Cornish Pollock, Sea Vegetables, Smoked Roe & Seaweed Butter Sauce | £33.00
Braised Grass Fed Beef, Juniper Smoked Potato, Purple Sprouting Broccoli & Salsa Verde | £32.00
Wood Fired Pork Loin, Glazed Belly, Beetroot & Red Cabbage | £32.00
Wild Mushroom Pasta, Aged Parmesan & Parsley (v) | £21.00

SIDES

Duck Fat Roast Potatoes | £6.00
Winter Bitter Leaves, Kumquat & Walnuts | £6.00

DESSERTS

40% Jivara Chocolate Bar, New Guinea Vanilla Ice Cream, Olive Oil | £13.00
Toasted Vanilla Custard, Forced Rhubarb, Blackcurrent Leaf | £13.00
British Cheeses, Red Onion Chutney, Quince & Crackers | £15.00

*Please speak to one of the team if you have any queries about allergens or dietary requirements. Please note that due to the size of our kitchen we are unable to guarantee no cross-contamination of allergens.
A discretionary service charge of 12.5% will be added to the bill.*