

CHALK

WISTON

SNACKS

Rosemary Focaccia & Cultured Butter | £5.50 Perello Manzanilla Olives | £4.00
Knepp Charcuterie | £13.00

STARTERS

Estate Beetroots, Smoked Ricotta, Caper & Sultana Dressing (v) | £15.00
Juniper Smoked Chalk Stream Trout, Pickled Cucumber, Crème Fraiche & Finger Lime | £16.00
Chicken Liver Parfait, Roast Apple Purée, Toasted Brioche | £14.00
Gorgonzola Arancini, Crown Prince Pumpkin Velouté, Hen of the Woods | £15.00

MAIN COURSES

Cornish Skate Wing, Carrots, BBQ Mussels, Yuzu & Kosho Sauce | £30.00
Wood Fired Lamb Rump, Glazed Shoulder, Aubergine & Mint | £32.00
Corn-Fed Poussin, Scottish Girolles, Sweetcorn & Albufera Sauce | £30.00
Hand Rolled Pasta, BBQ Celeriac & Aged Parmesan, Cacio e Pepe (v) | £21.00

SIDE DISHES

Skin on Fries, Garlic Aioli | £6.00
CHALK Caesar Salad | £6.00

DESSERTS

40% Jivara Chocolate Bar, New Guinea Vanilla Ice Cream, Olive Oil | £13.00
Vanilla Crème Caramel, Pistachio Cake, Strawberries & Elderflower | £12.00
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.