

CHALK

WISTON

SNACKS

Rosemary Focaccia & Cultured Butter | £5.50
Perello Manzanilla Olives | £4.00
Chicken Liver Parfait Toast & Gooseberry | £8.00

STARTERS

28 Day Aged Trenchmore Beef Tartare, Mushroom, Chive, Charred Sourdough | £17.00
Juniper Smoked Chalk Stream Trout, Fennel & Almond Ajo Blanco, Lovage | £16.00
Stracciatella, Spring Peas, Nettle & Hazelnut Pesto, Black Olive | £15.00

MAIN COURSES

Butter Poached Cornish Halibut, Sea Vegetables, Octopus & Seaweed Butter Sauce | £33.00
Wood Fired Lamb Shoulder, Hampshire Asparagus, Turnip & Salsa Verde | £34.00
Loire Valley White Asparagus, Parmesan Gnocchi, Brown Butter Sabayon | £25.00

SIDES

Hay Smoked Potatoes | £6.00
Cornish Leaves, Soft Herbs | £6.00

DESSERTS

40% Jivara Chocolate Bar, New Guinea Vanilla Ice Cream, Olive Oil | £14.00
Rhubarb Frangipane Tart, Estate Lemon Balm Ice Cream | £14.00
Cheese Selection, Red Onion Chutney, Quince & Crackers | £17.00

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.