

CHALK

WISTON

SNACKS

House Focaccia & Cultured Butter | £5.50 Perello Gordal Olives | £4.00
Charcuterie Selection & Cornichons | £12.00

STARTERS

Wood Fired Pink Fir Potato, Ortiz Tuna, Romesco & Watercress | £14.00
Gorgonzola Arancini, Estate Pumpkin Velouté & Basil | £12.00
Stracciatella, Estate Beetroot, Pine Nut, Capers & Sultana Dressing | £13.00
Pork & Pistachio En Croute, Apple Puree & Estate Gherkins | £12.00

MAIN COURSES

Estate Venison, Celeriac Puree, Kale, Salsify & Blackberries | £28.00
Roast Partridge, Bitter Leaf Salad, Pear & Walnuts | £28.00
Line Caught Pollock, Tokyo Turnip, Smoked Butter Sauce & Dill | £29.00
Wild Mushroom Rigatoni, Aged Parmesan & Parsley | £19.00

SIDE DISHES

Wild Rocket & Bagna Cauda | £5.00
Skin On Fries, Smoked Salt & Garlic Aioli | £5.00

DESSERTS

Lemon Tart, Vanilla Ice Cream & Olive Oil | £10.00
Choux Bun, Vanilla Crème Diplomat, Fig Leaf & Apricot Sorbet | £11.00
66% Caraibe Chocolate Bar, Coffee Ice Cream & Hazelnut | £12.00
British Cheeses, House Chutney, Quince Jelly & Crackers | £14.00

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.