

CHALK

WISTON

SNACKS

House Focaccia & Cultured Butter | £4.50 Perello Gordal Olives | £4.00
Charcuterie Selection & Cornichons | £12.00

STARTERS

Cornish Crab Arancini, Gribiche, Fennel & Grapefruit | £12.00
Ajo Blanco, Charred Estate Cucumber & Dill | £9.00
Smoked Ricotta, Estate Squash, Pickled Chilli, Sultana & Pine Nut Dressing | £12.00
Pork & Pistachio En Croute, Apple Puree & Estate Gherkins | £12.00

MAIN COURSES

Flat Iron Steak, Grilled Gem Lettuce & Peppercorn Sauce | £28.00
Spiced Spatchcock Quail, Purple Sprouting Broccoli, XO & Estate Plum | £25.00
South Coast Fish, Mussel Chowder & Estate Vegetables | £29.00
Rigatoni, Nutbourne Tomato, Confit Chilli, Hazelnut & Rocket | £17.00

SIDE DISHES

Bitter Leaf Salad, Lemon & Hazelnut Dressing | £5.00
Skin On Fries, Smoked Salt & Garlic Aioli | £5.00

DESSERTS

Pear & Almond Tart, Lemon Verbena Ice Cream | £10.00
Crème Caramel, Pistachio Cake & Kentish Raspberry | £10.00
66% Caraibe Chocolate Bar, Coffee Ice Cream & Hazelnut | £10.00
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.