

# CHALK

## WISTON

### SNACKS

- House Focaccia & Cultured Butter | £4.50
- Nocellara Olives Marinated in Rosemary & Orange | £4.50
- Charcuterie Selection & Cornichons | £12.00

### STARTERS

- Estate Pumpkin Soup, Bay Leaf cream & Pumpkin Seed Praline | £9.00
- Whipped Ricotta, Estate Jerusalem Artichokes, Sultana & Caper Dressing | £12.00
- Juniper Smoked Salmon, Pickled Turnip, Watercress, Horseradish | £13.00
- Chicken Liver Parfait & Toasted Brioche | £12.00

### MAIN COURSES

- Braised Sussex Beef Brisket, Heritage Carrots, Chimichurri | £27.00
- Pork Chop, Cavolo Nero, Salt baked Beetroots, Cider & Mustard Sauce | £26.00
- Butter Poached Cod, Steamed Kale, Mussel & Seaweed Butter Sauce | £28.00
- Pumpkin Bolognese Rigatoni | £19.00

### SIDE DISHES

- Bitter Leaf salad, Lemon & Hazelnut dressing | £5.00
- Crispy Pink Fur Potatoes & Smoked Garlic Aioli | £5.00

### DESSERTS

- Lemon Posset, Yoghurt Ice cream & Citrus Meringue | £10.00
- Forced Rhubarb, Vanilla creme diplomat, Rhubarb Sorbet | £10.00
- 64% Manjari Chocolate Bar, Honeycomb, Milk Ice cream | £10.00
- British Cheeses, House Chutney, Quince Jelly & Crackers | £14.00

*We source for Chalk focusing on quality, seasonality and local producers. Much of our fresh produce is grown in our own walled garden. If you would like to know more about the provenance of our ingredients, please ask one of the team.*

*Please speak to one of the team if you have any queries about allergens or dietary requirements.*

*A discretionary service charge of 12.5% will be added to the bill.*