

# CHALK

## WISTON

### SNACKS

Rosemary Focaccia & Cultured Butter | £5.50 Perello Manzanilla Olives | £4.00  
Cobble Lane Charcuterie | £12.00

### STARTERS

Cured Loch Duart Salmon, White Beetroot, Horseradish & Dill | £15.00  
Estate Jerusalem Artichoke Risotto | £12.00  
Sussex Charmer & White Onion Tart, Hazelnut & Truffle | £12.00  
Duck Liver Parfait, Estate Quince & Grilled Sourdough | £13.00

### MAIN COURSES

Confit Duck Leg & Sweetbread, Pomme Puree, Estate Beetroot | £28.00  
Poached South Coast Cod, Charred Hispi Cabbage, Mussels & Seaweed Butter Sauce | £29.00  
Estate Venison Ragu Rigatoni, Pecorino & Basil | £21.00  
Vadouvan Spiced Cauliflower, Preserved Lemon Yoghurt & Coriander | £19.00

### SIDE DISHES

Bitter Leaf Salad & Bagna Cauda | £5.00  
Fried Jerusalem Artichokes, Parmesan & Crispy Shallot | £5.00

### DESSERTS

Tiramisu Choux Bun | £12.00  
Apple Tarte Tatin & Cinnamon Ice Cream | £11.00  
40% Jivara Chocolate Bar, Vanilla Ice Cream & Olive Oil | £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.*