

# CHALK

## WISTON

### SNACKS

House Focaccia & Cultured Butter | £4.50 Perello Manzanilla Olives | £3.50  
Charcuterie Selection & Cornichons | £12.00

### STARTERS

South Coast Mackerel, Salt Baked Beetroot, Cucumber, Horseradish & Dill | £13.00  
Nutbourne Tomato Gazpacho, Black Olive, Basil & Olive Oil | £9.00  
Stracciatella, Estate Courgettes, Smoked Aubergine, Rocket & Chilli | £13.00  
Confit Chicken & Liver Tart, Celeriac Remoulade & Apple Puree | £12.00

### MAIN COURSES

Flat Iron Steak, Wood Fired Gem Lettuce & Peppercorn Sauce | £28.00  
Corn Fed Chicken Breast, Confit Potato, Estate Turnips & Beetroot | £27.00  
South Coast Plaice, Baby Potatoes, Sprouting Broccoli & Smoked Butter Sauce | £27.00  
Black Truffle Rigatoni & Aged Parmesan | £21.00

### SIDE DISHES

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

### DESSERTS

White Peach & Almond Tart, Lemon Verbena Ice Cream | £10.00  
Crème Caramel, Estate Honey Almond Cake & Sussex Strawberries | £10.00  
66% Caraibe Chocolate Bar, Salted Caramel 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.*