

# CHALK

## WISTON

### SNACKS

Rosemary Focaccia & Cultured Butter | £5.50   Perello Manzanilla Olives | £4.50  
Knepp Charcuterie | £14.00  
Cods Roe, Nori Tapioca Crackers | £6.00

### STARTERS

Terrine of Smoked Duck & Corn Fed Chicken, Onion & Dashi Jam, Buckwheat Waffle | £18.00  
Line Caught Blue Fin Tuna, Nutbourne Tomatoes & Ponzu | £18.00

### MAIN COURSES

Wood Fired Silverhill Duck, Chicory Tarte Fine, Parsley Root & Elderberry | £35.00  
Confit Smoked Chalk Stream Trout, Sea Vegetables & Seaweed Butter Sauce | £34.00  
Autumn Mushroom Orzo Pasta, Pecorino & Sage | £30.00

### CHEESE COURSE

A Selection of 3 Cheeses  
Red Onion Chutney, Quince, Bee Butler Honey, Hand Rolled Crackers & Raisin & Walnut  
Sourdough | £17.00

### DESSERTS

40% Jivara Chocolate Bar, New Guinea Vanilla Ice Cream & Olive Oil | £14.00  
Tonka Bean Crème Caramel & Sussex Blackberries | £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.*