

CHALK

WISTON

SNACKS

Rosemary Focaccia & Cultured Butter | £5.50 Perello Manzanilla Olives | £4.50
Chicken Liver Parfait & Gooseberry | £8.00
Cods Roe, Bread Crackers | £6.00

STARTERS

28 Day Aged Trenchmore Beef Tartare, Mushroom, Chive, Charred Sourdough | £17.00
Cornish Octopus, Romesco, Spring Onion & Watercress | £16.00
Nutbourne Tomato Gazpacho, Panzanella, Celery & Green Shiso Sorbet | £15.00
Jersey Royals & Umai Caviar | £25.00

MAIN COURSES

Hay Smoked Corn Fed Chicken, Duck Liver, Girolles & Black Truffle (for 2 to share) | £65.00
Grass Fed Hogget Saddle, Confit Belly, Miso Aubergine & Cucumber | £34.00
Wood Fired Chalk Stream Trout, Gem Lettuce, Courgette & Estate Lemon Verbena | £32.00
New Season Black Winter Truffle Orzo Pasta | £30.00

SIDES

Baby Potatoes, Café de Paris | £6.00
Lollo Rosso & Rocket Salad | £6.00

DESSERTS

53% Hukambi Chocolate, Estate Fig Leaf Ice Cream | £14.00
Sussex Strawberries, Estate Lemon Verbena Ice Cream | £14.00
Cheese Selection, Red Onion Chutney, Quince & Crackers | £17.00

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.