

CHALK

WISTON

SNACKS

House Focaccia & Cultured Butter | £5.50 Perello Manzanilla Olives | £4.00
Charcuterie Selection & Cornichons | £12.00

STARTERS

Gorgonzola Arancini, Estate Pumpkin Velouté & Basil | £12.00
Stracciatella, Estate Beetroot, Pine Nut, Capers & Sultana Dressing | £13.00
Sussex Game Terrine, Celeriac Remoulade, Hazelnut & Truffle Dressing | £12.00

MAIN COURSES

Estate Venison, Beetroot, Jerusalem Artichoke & Lingonberry | £30.00
Roast Partridge, Bitter Leaf Salad, Pear & Walnuts | £28.00
Wood Fired South Coast Skate, Charred Leeks, Friggitelto Pepper & Lobster Bisque | £29.00
Wild Mushroom Rigatoni, Aged Parmesan & Parsley | £19.00

SIDE DISHES

Wild Rocket & Bagna Cauda | £5.00
Jerusalem Artichoke, Parmesan & Crispy Shallot | £5.00

DESSERTS

Salted Caramel Tart & Milk Ice Cream | £10.00
Choux Bun, Vanilla Crème Diplomat, Fig Leaf & Apricot Sorbet | £11.00
40% Jivara Chocolate Bar, Vanilla Ice Cream & Olive Oil | £12.00
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.