

CHALK

WISTON

SNACKS

House Focaccia & Cultured Butter | £4.50 Smoked Almonds | £3.00
Nocellara Olives Marinated in Rosemary & Orange | £3.50
Charcuterie Selection & Cornichons | £12.00

STARTERS

Heritage Beetroot Salad, Smoked Ricotta, Walnut, Caper & Sultana Dressing | £12.00
Chicken Liver Parfait, Onion Dashi Jam & Toasted Brioche | £12.00
Burrata, Roasted Estate Pumpkin, Rocket, Parsley & Hazelnut Pesto | £13.00
Hot-Smoked Potted Mackerel, Pickled Cucumber & Horseradish | £12.00

MAIN COURSES

Butter-Poached South Coast Fish, Salsify, Kale, Smoked Butter Sauce & Trout Roe | £27.00
Chanterelle Tagliolini, Aged Parmesan & Parsley | £19.00
Sussex Lamb Rump, Braised Shoulder, Broccoli, Pickled Estate Onions & Lamb Jus | £30.00
Wood Fired Pork Chop, Salt-Baked Beetroot, Estate Quince Puree, Cider &
Mustard Sauce | £26.00

SIDE DISHES

Bitter Leaf Salad, Seed & Nut Praline Vinaigrette | £6.00
Pomme Puree & Herbed Garlic Butter | £5.00

DESSERTS

Buttermilk Panna Cotta, Honey Jelly & Plum Sorbet | £10.00
Pear & Almond Tart, Lemon Verbena Ice Cream | £10.00
64% Manjari Chocolate Bar, Madagascan Vanilla Ice Cream & Pistachios | £10.00
British Cheeses, Estate Onion Chutney & Crackers | £14.00

We source for Chalk focusing on quality, seasonality and local producers. Much of our fresh produce is grown in our own walled garden. If you would like to know more about the provenance of our ingredients, please ask one of the team.

Please speak to one of the team if you have any queries about allergens or dietary requirements.

A discretionary service charge of 12.5% will be added to the bill.