

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, Capers & Sultana Dressing | £11.00
Chicken Liver Parfait, Brioche, Wiston Rosé & Elderflower Jelly | £12.00
Cornish Octopus, Romesco Sauce, Charred Onions & Puffed Wild Rice | £14.00
'La Latteria' Burrata with Basil Pesto, Nutbourne Tomatoes & Black Olive | £13.00

MAIN COURSES

Butter Poached Day Boat Fish, Confit Tomato, Gordal Olive, Courgette & Basil Puree | £27.00
Scottish Girolle Tagliolini, Aged Parmesan & Parsley | £19.00
Dry-Age Bavette, Confit Potato, Peppercorn Sauce & Watercress | £24.00
Wood Fired Lamb Rump, Broccoli, Pickled Estate Onions & Lamb Jus | £29.00

SIDE DISHES

Seasonal Side Salad, Buttermilk & Elderflower Dressing | £5.00
New Potatoes & Herbed Garlic Butter | £5.00

DESSERTS

Buttermilk & Elderflower Panna Cotta, Fresh Raspberries & Pistachio Ice Cream | £10.00
White Peach & Almond Tart, Lemon Verbena Ice Cream | £10.00
64% Manjari Chocolate Pot, Sea Salt Caramel, Cherries & Madagascan Vanilla Ice Cream | £10.00
British Cheeses, Estate Onion Chutney & Crackers | £14.00
Homemade Ice Cream & Sorbets
Single Scoop | £2.50 Double Scoop | £4.00

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.