

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
Line Caught Cornish Sea Bass, Nutbourne Tomatoes & Ponzu | £17.00
Ajo Blanco, Melon Sorbet, Cucumber & Tarragon | £15.00

MAIN COURSES

Hay Smoked Corn Fed Chicken, Girolles & Black Truffle (for 2 to share) | £65.00
Tynefield Farm Pork Loin, Boudin Noir, Beetroot & Estate Elderberry | £34.00
Steamed Day Boat Pollock, Mussels, Coco Beans, Turnip & Estate Lovage | £32.00
New Season Black Winter Truffle Orzo Pasta | £30.00

SIDES

Pomme Puree | £6.00
Lollo Rosso & Rocket Salad | £6.00

DESSERTS

53% Hukambi Chocolate, Estate Fig Leaf Ice Cream | £14.00
Rum Baba, Poached Yellow Peach, Estate Lemon Verbena | £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.*