

BREADS & NIBBLES

Warm Bread with Oil & Balsamic Vinegar (v)	3.00
Marinated Olives (v)	3.00
Roasted Almonds (v) & Peanuts	3.00
Horseradish Peas (v)	3.00
Breadcrumbsed Halloumi (v) With horseradish & beetroot cream	4.75
Baked Camembert (v) (for 2 to share) With ciabatta and tomato chutney	9.00
Chimichurri Houmous and Croutes (v)	3.95

STARTERS

Tomato & Basil Bruschetta (v)	4.25
Beef Rump Skewers In a beer and horseradish marinade	4.95
Chicken Liver Parfait With homemade chutney & toast	7.25
Gin & Tonic Salmon Gin and tonic cured salmon with beetroot and horseradish cream, radish and micro herbs	6.00
Soup of the Day with Bread (v) Ask your server for today's choice	4.00
Red Pepper and Goats Cheese Bruschetta (v)	4.25

MAINS & GRILLS

HOME COMFORTS

Chicken Pot Pie Puff pastry lid & thick cut chips	10.95
Beer Battered Haddock & Chips Mushy peas & tartare sauce	11.95
Steak Suet Pudding Creamy celeriac mash & rustic veg	14.95
Chicken Kiev With creamy celeriac mash, broccoli & fine beans	14.95

FISH

Salmon Fillet With sauteed leeks and a shrimp butter sauce	14.95
Seabass Fillet With herbed potatoes and a lemon and watercress garnish	12.95

GRILL

Chalk 'n' Cheese Burger 7oz beef burger in a brioche bun topped with english cheddar, baby gem, burger sauce, gherkin and skinny fries	11.95
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Halloumi Burger (v) Crispy panko fried halloumi burger in a brioche bun, with sweetcorn & roasted red pepper salsa, baby gem, gherkin & skinny fries	9.95
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Chicken Breast With thick cut chips, grilled tomato & mushroom	12.95
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SKEWERS

Barbecued on the grill, served with skinny fries and house mixed salad

Beef Rump	11.95
Chicken Breast	10.95
Halloumi, Grilled Veg (v) & Beetroot	10.95
Salmon Fillet	10.95

STEAKS

Steak Frites Flattened rump steak, garlic butter & skinny fries	9.95
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8oz Sirloin with thick cut chips, roasted tomato & mushroom	9.95
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8oz Ribeye with thick cut chips, roasted tomato & mushroom	16.95
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SAUCES

All sauces 1.75

Bearnaise Sauce
Peppercorn Sauce
Red Wine Gravy
Spinach & Watercress Sauce

AFTERNOON CHOICES

Available 12pm - 5pm

TOASTED SANDWICHES

Made with artisan ciabatta with side salad garnish and skinny fries

Three Cheese (v) £5.95 Our secret Chalk recipe using Quicke's mature cheddar, barrel aged feta and creamy goats cheese, not for the faint hearted!
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Steak, Mushroom and Blue Cheese £7.25 Rump steak, roasted portabello mushroom and Cashel Blue cheese
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Chargrilled Chicken with Pesto and Rocket £6.95 Chargrilled chicken breast, sunblushed tomato, pesto and rocket

Houmous, Courgette and Red Pepper (vv) £5.95 Chimichurri spiked houmous, wood-fired roast red pepper and courgette
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AFTERNOON TEA

Selection of Finger Sandwiches

Selection of Delicious Miniature Cakes

Warm Homemade Scone with Tiptree Jam & Clotted Cream

Pot of Tea 18.25

Please ask your server for our selection of teas

*Vegetarian and gluten free options available on request

With a Glass of Bubbles and Chocolate Dipped Strawberries 25.25

SALADS

Salmon Nicoise £8.50 Poached salmon fillet on top of baby gem, fine green beans, Kalamata olives, new potatoes, San Marzano tomatoes and free-range hard boiled egg

Caesar Salad £7.95 Classic caesar salad with chargrilled chicken breast, homemade caesar dressing, anchovies, sourdough croutons, gran padano shavings
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Greek Salad (v) £6.50 Barrel aged feta, green peppers, red onion, San Marzano tomatoes, cucumber, Kalamata and Halkidi olives and Oregano infused oil

Panzanella Salad (v) £6.50 Toasted sourdough croutons, red onion, San Marzano tomatoes, Kalamata olives, basil, extra virgin olive oil and balsamic vinegar

SIDES

Beer Battered Onion Rings	2.95
Broccoli and Green Beans	3.95
Skinny Fries	2.95
House Side Salad	2.95
Rustic Root Veg	3.95
Thick Cut Chips	2.95

WHITE

		Bottle	175ml	250ml
				
Trebbiano IGT Rubicone, Emilia Romagna Fresh and delicate with white fruits and flowers and a good balance between scents and taste.	ITALY	£16	£4	£5.50
Pinot Grigio delle Venezie IGT, Veneto (vv) A crisp, fresh and easy drinking wine.	ITALY	£18	£4.25	£5.75
Sauvignon Blanc, Lanya, Central Valley (v) Elegant and well balanced with tropical notes and grapefruit on the palate for a juicy and fresh, but soft finish.	CHILE	£18	£4.25	£5.75
Picpoul de Pinet, Languedoc (v) Lively and fresh with floral touches, and a light refreshing finish.	FRANCE	£21	£5	£7.25
Free-Run Steen Chenin Blanc, Western Cape (v) Crisp and bold, with tropical fruit, guava and melon aromas, which give a refreshing acidity that is characteristic of the coastal vineyards.	SOUTH AFRICA	£21	£5	£7.25
Frost Pocket Sauvignon Blanc, Marlborough (v) Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours.	NEW ZEALAND	£24	£5.75	£8
Gavi de Gavi, la Minaia, Piemonte (v) A light, fresh, mineral and citrus bouquet. The palate is crisp and dry, with a hint of ripe pears and a complex array of red and green apples; the finish is mouthwateringly refreshing and lengthy.	ITALY	£24	£5.75	£8

RED

		Bottle	175ml	250ml
				
Sangiovese IGT Rubicone, Emilia Romagna Ruby red, with blackcurrant and berry fruits. A lively and velvety dry finish with spicy notes of black pepper.	ITALY	£16	£4	£5.50
Merlot Lanya, Central Valley (v) Red cherry and plum aromas, this delightful wine is filled with currant, cherry, vanilla and blackberry flavours and complemented by sweet ripe tannins.	CHILE	£18	£4.25	£5.75
Cabernet Sauvignon, de Gras, Colchagua Valley (v) You will be charmed with this delicious, full-bodied wine revealing a broad texture, firm tannins and a long finish.	CHILE	£18	£4.25	£5.75
Rioja Tempranillo, Heredad de Tejada, Rioja A classic Rioja, young fresh and fruity, it has enticing aromas of red fruits and liquorice, with a satisfying finish.	SPAIN	£21	£5	£7.25
Pinot Noir, Les Mougeottes, Languedoc (v) This medium-bodied wine has a clean and precise bouquet with black cherries and raspberry aromas, and a silky long finish.	FRANCE	£21	£5	£7.25
Cuma Organic Malbec, el Esteco, Salta (vv) A medium-full bodied wine bursting with notes of plums, dates, nuts, vanilla and hints of rosemary. Ripe, soft tannins on the palate give structure to this flavoursome wine.	ARGENTINA	£24	£5.75	£8
Stump Jump Shiraz, d'Arenburg (v) Medium bodied, but round, long flavoured and beautifully balanced. The voluptuous and delicious nature of this wine will give immediate satisfaction.	SOUTH AUSTRALIA	£24	£5.75	£8

SPARKLING WINE & CHAMPAGNE

		Bottle	125ml
			
NV Prosecco, Stelle d'Italie (vv)	ITALY	£26	£4.50
NV Moet et Chandon, Brut Imperial	FRANCE	£55	-
NV Moet et Chandon Rose	FRANCE	£70	-

ROSE

		Bottle	175ml	250ml
				
Pinot Grigio Blush IGT, Veneto Light, dry and crisp, with a delicious balance between zingy citrus and fruity red berry flavours. Very refreshing and easy to drink.	ITALY	£16	£4	£5.50
Le Notaire Carignan Rose Languedoc Pale pink with notes of fresh strawberries, this light and moreish wine is perfect to enjoy by itself or with pasta and cold cuts of meat.	FRANCE	£18	£4.25	£5.75
West Coast Swing White Zinfandel, California Fresh, juicy and tropical, this wine is full of vibrant peach, mango and melon aromas with fresh acidity to balance the sweetness.	USA	£18	£4.25	£5.75

BEERS & CIDERS

Chalk Lager	£3.95	Sol 330ml	£3.50	Old Mout Summer Berries 500ml	£5.75
Chalk ½	£2.00	Sagres 330ml	£4.50	Old Mout Passionfruit & Apple 500ml	£5.75
Heineken	£4.75	Monteiths IPA 330ml	£4.95	Old Mout Kiwi & Lime 500ml	£5.75
Heineken ½	£2.40	Monteiths Summer Ale 330ml	£4.95		
Moretti	£4.95				
Moretti ½	£2.50				