

Saturday 12th April, 2025

Rhubarb daquiri 15
Grande Réserve, Devaux, Champagne, France, NV 16 ½
Lyre's Classico (alcohol free) 7½



K-Dog's "cod dog", bacon braised leeks, hot Marie Rose 18
Alter, Ribeiro Blanco, Galicia, Spain, 2023 175ml 10 ½

White onion soup, wild garlic pesto, crispy onions, croutons, chives 14
Valdespino, Manzanilla, 'Deliciosa', Andalucia, Spain, NV 50ml 5 ½

Raw Orkney scallops, pickled Yorkshire rhubarb, Jerusalem artichoke, olive oil, white pepper 20
Albariño, Bodega Garzón Reserve, Maldonado, Uruguay, 2024 175ml 12

Spinach & ricotta agnolotti, hazelnuts, blood orange gremolata, brown butter 17
Pieropan, Soave Classico, Italy, 2023 175ml 10 ½

Chicken liver parfait, Madeira jelly, brioche 16
Framingham, Marlborough Classic Riesling, New Zealand, 2023 175ml 12

Special: Warm Cornish crab tart, dressed leaf salad 18
Cradle Valley, Pinot Gris, Rathfinny Estate, UK, 2023 175ml 14 ½



Roast salmon, pomme dauphine, English asparagus, dill, Bluestone velouté 30
Gašper, Chardonnay/Rebula, Goriška Brda Slovenia, 2023 175ml 9 ½

Risotto Primavera, Grezzina courgettes, English peas, San Pietro, gremolata 28
Pieropan, Soave Classico, Italy, 2023 175ml 10 ½

Roast rump of Wiltshire lamb, olive oil mash, young vegetables, Tokyo turnips, lamb sauce 32
'Roble' Ribera del Duero, Marques de Burgos, Castilla y Leon, Spain, 2022 175ml 10 ½

Herb-roast Cotswold chicken breast, potato gnocchi, braised leeks, duxelles, jus gras 29
Côtes du Rhône 'Domaine Saint Gayan', Rhône, France, 2021 175ml 10 ½

Chateaubriand of Wiltshire beef **for 2**, hand-cut chips & sauce béarnaise 79
Chianti, Mediceo, Tuscany, Italy, 2022 175ml 8 ½



Crème brûlée 12

Barossa Valley Botrytis Semillon, Peter Lehmann Masters, South Australia, 2022 50ml 5

Westcombe Ricotta cheesecake, almond, Yorkshire rhubarb sorbet 15

Jurançon Moelleux, 'Symphonie de Novembre' Domaine Cauhapé, France, 2021 50ml 7

Dorstone, selected & matured by Neal's Yard, rhubarb chutney, biscuits 16

Justino's Madeira, 10-Year-Old Malvasia, Portugal, NV 50ml 7

Pump Street chocolate cremeux, cocoa crumb, sea salt 15

'Sweet Red' Paarl, Fairview, Coastal Region, South Africa, 2023 50ml 5 ½

Special: Hot cross pain perdu, Grand Marnier custard, caramel mandarins 14

Sauternes, Château Delmond, Bordeaux, France, 2022 50ml 7



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We add £1 to every bill to raise money for Devizes & District Foodbank who provides emergency food to people in crisis in SN8, SN9 and SN10 areas.

A discretionary 15% service charge will be added to your bill. Prices include VAT at 20%

Please notify us of any allergies or dietary requirements, but we cannot guarantee any dish will be completely allergen-free as the following are regularly used in our kitchen: Celery, Gluten, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Peanuts, Sesame seeds, Shellfish, Soya, Sulphites, Tree nuts.