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*The Estate Menu*

*Showcasing produce grown, reared, farmed and foraged on the Wiston Estate & the Sussex Coast*

Wild Farmed Sourdough Focaccia & South Downs Cultured Butter

Buttermilk Fried Pheasant, Pine Salt & Black Garlic

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Estate Pumpkin Soup, pumpkin seed praline and Bay Leaf Cream

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Tempura of Day-Boat Pollock, Warm Potato foam and Seaweed tartare sauce

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Estate Fallow Deer Loin, Braised shoulder ragu

Celeriac, Quince & Jus

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Raw Pear Sorbet, Estate Honey Jelly, Cream & Meringue

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‘Chalk’ Chocolate Bar, Vanilla Ice Cream, Pistachio & Feuilletine

5 courses for £65

*Wine Flight £40*