

CHALK

WISTON

SAMPLE WINTER DINNER MENU

Estate Plum Bellini | £11.00

WITH DRINKS

Gwyn's Sourdough & Cultured Butter | £4.50

Gordal Olives Marinated in Rosemary & Orange | £3.50

Smoked Almonds | £3.00

Ham Croquetas | £6.00

Calcot Farm Charcuterie, House Pickles & Rye Bread | £14.00

TO START

Warm Golden Cross Goat's Cheese, Beetroot, Apple & Watercress Salad | £10.00

Burrata with Estate Pumpkin, Sage Pesto & Raddichio | £14.00

Hay-Smoked Arundel Trout, Fennel, Dill Cream, Horseradish & Rye | £13.00

Fried Buttermilk Estate Pheasant, Pickled Red Onion, Aioli & Watercress salad | £12.00

Chicken Liver Parfait, Quince, Cornichon and Grilled Sourdough Baguette | £10.00

TO FOLLOW

Spelt Risotto, Wild Mushrooms & Twineham Grange Cheese | £18.00

Estate Venison Loin, Chestnut & Juniper Purée, Chard & Wild Mushrooms | £28

Dayboat Fish, Braised Fennel in Oxidised Wine, Crushed Potatoes & Shellfish Bisque | £

Market Price

12 Hour-Slow Cooked Beef Cheek, Potato Puree, Roasted Shallots & Green Sauce | £25.00

Local Farm Steak, Chimichurri & Trenchmore Egg | £ Market Price

ON THE SIDE

Crispy New Potatoes, Rosemary & Roasted Garlic Aioli | £4.00

Grilled Tenderstem Broccoli & Blue Cheese Sauce | £5.00

Roasted Estate Pumpkin, Honey & Hazelnut Dukkah | £5.00

Wiston & Knepp Estate Salad with Elderflower Vinaigrette | £5.00

TO FINISH

Estate Apple Crumble, Quince Cinnamon Ice Cream & Custard | £8.00

70% Chocolate Pot, Sea Salt Caramel & Milk Ice Cream | £10.00

Pear & Almond Tart with Crème Fraiche | £10.00

Homemade Ice Cream & Sorbets | £6.00

Local Cheeses, House Chutney & Crackers | £12.00

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.

Please note we add a discretionary charge of £1 per table for unlimited still and sparkling filtered water which goes directly to our charity partner the Steyning Downland Scheme.