

CHALK

WISTON

**Chef and Winemaker Dinner Vegetarian Menu 17th
February**

Wiston Brut NV from Magnum

Wild Farmed Focaccia, Malt sourdough & Whipped South
Downs Butter

Hen Of The Woods Mushroom Tartlet

Parmesan Cream, Estate Herb Crackers

Torbreck Woodcutters Semillon 2021

Salt Baked Beetroot, Turnip, Blood Orange & Horseradish

Torbreck Cuvée Juveniles 2019

Roast Cauliflower, Pickled Shiitake Mushroom, Apple Puree &
Smoked Butter Sauce

Raw Pear Sorbet, Pine meringue & Lime

Wiston Estate Blanc de Noirs 2014

Salted Caramel Tart, Milk Ice Cream