



Illustrations by local artist Julia White

THE ESTATE MENU



THE ESTATE MENU PAIRING

THE FINE WINE PAIRING

Rosemary Focaccia & Malted Sourdough

Chalk Stream Trout, Ajo Blanco, Lovage

White Asparagus, Smoked Potato, Brown Butter

Tamworth Pork, Asparagus, Morel & Wild Garlic

Rhubarb & Sweet Cicely

40% Jivara Chocolate & Estate Acorn

Selection of Cheeses
(£15 supplement)

Petit Fours

2018 Blanc de Blancs, Wiston Estate
£18 / £94

2023 Rioja, Tempranillo Blanco
£11 / £40

2021 Pinot Noir, Yering, Australia
£7.5 / £42

Moscato d'Asti, Italy
£6 (75ml) / £30

2018 Wiston Estate Rosé
£17.5 / £91

20yr Tawny Port, Quinta do
Vallardo
£9.5

Horsham Coffee Roasters Coffee
La Isla, Costa Rica
Prune, Dates & Hazelnut
£4.25

2024 Meursault 1er Cru, Prosper Maufoux
£30 / £180

2021 Gevrey-Chambertin, Les Astrelles
£31 / £180

Please speak to a member of the team if you have any queries about allergens or dietary requirements, please note due to the size of our kitchen we are unable to guarantee no cross-contamination.

A discretionary service charge of 12.5% will be added to your bill.

All wines are served as a 125ml measure, 175ml available on request.