



Illustrations by local artist Julia White

THE ESTATE MENU



THE ESTATE MENU PAIRING

THE FINE WINE PAIRING

Rosemary Focaccia & Wholemeal Sourdough

Blanc de Blancs NV, Wiston Estate
£14 / £72

Nutbourne Tomato Gazpacho, Celery Sorbet

Cuvée 2020, Wiston Estate
£16 / £88

Cuvée 2009, Wiston Estate Library
Collection £26 / £110

Jersey Royals & Umai Caviar (Supplementary Course - £20)

*2014 Blanc de Noirs Extra Brut, Wiston Estate
Library Collection £22 / £140*

Risotto Nero

Tank 5 Chardonnay, Wiston Estate
£9.5 / £45

2024 Meursault 1^{er} Cru
£30 / £180

Tamworth Pork, Estate Beetroot

Saint-Joseph Rouge, Paul Jaboulet
£12 / £58

2016 Château d'Armailhac, Grand Cru
Classé Pauillac, Bordeaux
£31 / £185

Yellow Peach, Estate Lemon Verbena

Moscato d'Asti, Italy
£6 (75ml) / £30

Hukambi Chocolate, Estate Fig Leaf

2018 Wiston Estate Rosé
£17.5 / £91

Selection of Cheeses

(£17 supplement)

20yr Tawny Port, Quinta do
Vallardo
£9.5

Petit Fours

Horsham Coffee Roasters Coffee
Supernova, Costa Rica
£4.25

*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.