

CHALK

WISTON

The Estate Menu

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

Grass-Fed Beef, Mushroom & Dead Leaves

Wiston Estate Twenty Six Pinot Noir £10/£39

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Wood Fried Monkfish, Brown Butter & Sea Vegetables

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Cornish Hogget, Wild Broccoli, Mint & Anchovy

(Add Black Winter Truffle £15)

2021 Laderas Bideona Rioja, Spain £12/£46

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Rhubarb, Buttermilk & Olive Oil

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40% Jivara Chocolate, Whey & Caramel

Wiston Estate 2018 Rose £16/£79

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Selection of British Cheeses, House Chutney & Estate

Quince (supplement £15)

Niepoort, Tawny Port £6

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

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

CHALK

WISTON

The Vegetarian Estate Menu

Showcasing produce grown, farmed and foraged on the Wiston Estate & The South Coast

Estate Beetroot, Mushroom & Dead Leaves

Wiston Estate Twenty Six Pinot Noir £10/£39

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Celeriac, Brown Butter & Sea Vegetables

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Wood Fired Cauliflower, Wild Broccoli & Black Winter
Truffle

2022 Chakana Torrontes, Argentina £15/£58

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Rhubarb, Buttermilk & Olive Oil

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40% Jivara Chocolate, Whey & Caramel

Wiston Estate 2018 Rose £16/£79

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Selection of British Cheeses, House Chutney & Estate
Quince (*supplement £15*)

Niepoort Tawny Port £6

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

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