

CHALK

WISTON

The Estate Menu

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

“Wiston 43”

Estate foraged Cherry Blossom Syrup, Umami Gin, Wiston Brut NV £14

Juniper Smoked Chalk Stream Trout Tartare

Wiston Estate Blanc de Blanc 2018 £18/£88

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Halibut, Brown Butter & Sea Vegetables

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Cornish Hogget, New Forest Asparagus, Wild Garlic

2022 Torres, Clos Ancestral, Penedes, Spain £13.50/£52

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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 £

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

“Wiston 43”

Estate foraged Cherry Blossom syrup, Umami Gin, Wiston Brut NV £14

Estate Beetroot Tartare

Familie Hugel, Riesling, Alsace £16/£22

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Celeriac, Brown Butter & Sea Vegetables

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Sussex Asparagus & Wild Garlic

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.