

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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St. Austell Bay Mussel Chowder

(add 7.5g Umai Caviar £15)

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Wood Fired Duck, Beetroot & Lingonberry

2022 Torres Clos Ancestral, Spain £13.5/£52

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Raw Pear Sorbet & Apple Marigold

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Rhubarb & Custard

Wiston Estate 2018 Blanc de Blanc £18/£88

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

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.

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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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Wood Fired Celeriac Chowder

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Roast Maitake, Variegated Kale & Lingonberry

2022 Chakana Torrontes, Argentina £15 / £58

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Raw Pear Sorbet & Apple Marigold

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Rhubarb & Custard

Wiston Estate 2018 Blanc de Blanc £18 / £88

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

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.