

CHALK

WISTON

The Estate Menu

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

Rosemary Focaccia, Malted Sourdough & Cultured Butter

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Cornish Crab, Nutbourne Tomatoes, Cucumber & Celery

Wiston Estate 2016 Cuvee £16/£78

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Sussex Lamb Ravioli, Gem Lettuce & Peas

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Corn Fed Chicken Breast, Confit Potato, Estate Courgettes &
Onions

2022 Opawa Pinot Gris, New Zealand £13/£50

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Raspberry & Lemon Verbena

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White Peach & Almond Tart, Meadowsweet Ice Cream

Wiston Estate 2018 Blanc de Blanc £18/£88

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
Sussex Coast*

Rosemary Focaccia, Malted Sourdough & Cultured Butter

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Stracciatella, Heritage Courgettes, Smoked Aubergine,
Rocket & Chilli

Wiston Estate Blanc de Blanc NV £14/£68

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Black Truffle Rigatoni

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Wood Fired Kohlrabi, Gem Lettuce, Estate Turnip & Smoked
Butter Sauce

2021 Chakana Torrontes, Argentina £15/£58

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Raspberry & Lemon Verbena

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White Peach & Almond Tart, Meadowsweet Ice Cream

Wiston Estate 2018 Blanc de Blanc £18/£88

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

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dietary requirements, please note that due to the size of our kitchen we are
unable to guarantee no cross-contamination with allergens.*