

CHALK

WISTON

The Estate Menu

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

5 courses for £75 per person

Rosemary Focaccia, Malted Sourdough & Cultured Butter

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Cornish Bluefin Tuna, Radish, Green Strawberry &
Nasturtium

Wiston Estate Blanc de Blanc NV £14/£68

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Cauliflower Risotto

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Estate Venison, Beetroot, Celeriac & Lovage

2021 Torres Ancestral, Spain £13.5/£52

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Fig Leaf, Apricot & Blackberry

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Lemon Tart & Sweet Cicely Ice Cream

Wiston Estate 2014 Blanc de Noir £18/£86

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

5 courses for £75 per person

Rosemary Focaccia, Malted Sourdough & Cultured Butter

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Wood Fired Potato, Romesco & Spring Onion

Wiston Estate Blanc de Blanc NV £14/£68

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Cauliflower Risotto

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Roast Maitake, Estate Beetroot, Celeriac & Lovage

2021 Chakana Torrontes, Argentina £15/£58

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Fig Leaf, Apricot & Blackberry

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Lemon Tart & Sweet Cicely Ice Cream

Wiston Estate 2014 Blanc de Noir £18/£86

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

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