

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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South Coast Seabass, Estate Courgette, Gooseberry & Dill

Wiston Estate Blanc de Blanc NV £14/£68

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Mushroom, Barley & Whey

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Wood Fired Duck, Chicory, Estate Beetroot & Plum

2021 Torres Clos Ancestral, Spain £13.5/£52

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Raspberry & Lemon Verbena

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Estate Pear & Almond Tart, Meadowsweet 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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Smoked Ricotta, Estate Courgette, Gooseberry & Dill

Wiston Estate Blanc de Blanc NV £14/£68

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Mushroom, Barley & Whey

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Wood Fired Maitake, Chicory, Estate Beetroot & Plum

2021 Chakana Torrontes, Argentina £15/£58

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Raspberry & Lemon Verbena

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Estate Pear & Almond Tart, Meadowsweet 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.