

# CHALK

WISTON

## *The Estate Menu*

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

House Focaccia, Malted Sourdough & Cultured Butter

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Wood Fired Mackerel, Cucumber, Elderflower & Dill

*Wiston Estate 2016 Cuvee £16/£78*

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Girolle Tagliatelle

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Corn Fed Chicken, Gem Lettuce, Asparagus &  
Peppercorn Sauce

*2021 Chakana Torrontes, Argentina £15/£58*

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Strawberry & Buttermilk

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'Chalk' Chocolate Bar, Whey Caramel & Estate Honey 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  
Sussex Coast*

House Focaccia, Malted Sourdough & Cultured Butter

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Salt-Baked Turnip, Cucumber, Elderflower & Dill

*Wiston Estate 2016 Cuvee £16/£78*

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Girolle Tagliatelle

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Roast Kohlrabi, Gem Lettuce, Asparagus &  
Peppercorn Sauce

*2021 Chakana Torrontes, Argentina £15/£58*

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Strawberry & Buttermilk

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‘Chalk’ Chocolate Bar, Whey Caramel & Estate Honey 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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dietary requirements, please note that due to the size of our kitchen we are  
unable to guarantee no cross-contamination with allergens.*