

# 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*

South Coast Mackerel, Celeriac, Mushroom & Vanilla  
Consommé

*2016 Wiston Estate Cuvee £16/£78*

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Cauliflower Risotto

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Grass Fed Beef, Estate Jerusalem Artichoke, Beetroot &  
Lovage

*2021 Torbreck GSM, Australia £14.5/£56*

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Raw Pear Sorbet & Lemon Verbena

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40% Jivara Chocolate Bar, Estate Acorn Ice Cream & Coffee  
Oil

*Wiston Estate 2014 Blanc de Noir £18/£86*

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Selection of British Cheeses, House Chutney & Estate  
Quince (*supplement £14*)

*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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## **The Vegetarian Estate Menu**

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

*5 courses for £75 per person*

Barbecued Celeriac, Mushroom & Vanilla Consommé

*2016 Wiston Estate Cuvee £16/£78*

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Cauliflower Risotto

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Roast Maitake, Estate Jerusalem Artichoke, Beetroot & Lovage

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

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Raw Pear Sorbet & Lemon Verbena

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40% Jivara Chocolate Bar, Estate Acorn Ice Cream & Coffee Oil

*Wiston Estate 2014 Blanc de Noir £18/£86*

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Selection of British Cheeses, House Chutney & Estate Quince *(supplement £14)*

*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.*