CHALK

WISTON

SNACKS

Rosemary Focaccia & Cultured Butter | £5.50 Perello Manzanilla Olives | £4.50
Cods Roe, Nori Tapioca Crackers | £6.00

STARTERS

Salad of Confit Duck Leg, Walnuts, Blood Plum & Bitter Leaves | £17.00
Sussex Grey Mullet Crudo, Meat Radish, Green Apple & Finger Lime | £16.00

MAIN COURSES

Wood Fired Wood Pigeon, Estate Artichokes, Mustard Leaf, Peppercorn Sauce | £34.00
Poached Cornish Pollock, Spiced Lentils, Sprouting Broccoli, Roche Carré Sauce | £34.00
Estate Crown Prince Bolognese, Pecorino & Sage | £28.00
Baked Cornish Octopus & Lobster Rice, Iberiko Winter Tomatoes, Wild Rocket | £60.00
(for two to share)

CHEESE COURSE

A Selection of 3 Cheeses
Red Onion Chutney, Quince, Bee Butler Honey, Hand Rolled Crackers & Raisin & Walnut Sourdough | £17.00

DESSERTS

40% Jivara Chocolate Bar, Estate Cobnut Ice Cream | £14.00
Tonka Bean Crème Caramel & Sussex Blackberries | £14.00

Our game is wild and so may contain shot.
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 of allergens.
A discretionary service charge of 12.5% will be added to the bill.