

CHALK

WISTON

SAMPLE CHEF'S DINNER MENU

OUR DINNERS ARE A SET TASTING MENU WHICH CHANGE WEEKLY BASED ON THE BEST ESTATE, LOCAL AND SEASONAL PRODUCE AVAILABLE.

Gwyn's Sourdough & Cultured Butter

Patty Pan Mousse & Cavolo Nero
Wiston Estate Rosé 2014, England

Halibut, Apple & Cucumber
Sancerre Cuvee Silex, Loire, France, 2020

Lamb Rump & Walled Garden Vegetables
Mezzuola Chianti Classico, Tuscany, Italy, 2018

Apple Parfait, Apple Crisp & Cinnamon Twist
Wiston Estate Blanc de Blancs NV

Set Menu - £60 per person
Wine Flight - £40 per person

Please note we add a charge of £1 per table for unlimited still and sparkling filtered water which goes directly to our charity partner the Steyning Downland Scheme. A discretionary service charge of 12.5% will be added to the bill.