

CHALK

WISTON

The Estate Menu

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

Rosemary Focaccia & Wholemeal Sourdough

Line Caught Sea Bass, Nutbourne Tomatoes, Ponzu

South Coast Halibut, Mussels, Coco Bean & Lovage

Cornish Hogget, Estate Courgettes

Yellow Peach, Estate Lemon Verbena

Hukambi Chocolate, Estate Fig Leaf

Selection of Cheeses
(£17 supplement)

Petit Fours

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The Vegetarian Estate Menu

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

Rosemary Focaccia & Wholemeal Sourdough

Nutbourne Tomatoes & Ponzu

English Sweetcorn, Girolles & Black Truffle

Kohlrabi, Maitake Mushroom, Estate Courgettes

Yellow Peach, Estate Lemon Verbena

Hukambi Chocolate, Estate Fig Leaf

Selection of Cheeses
(Supplement £17)

Petit Fours

The still paired wines are served as a 125ml measure, 175ml available on request.

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.

A discretionary service charge of 12.5% will be added to the bill