CHALK

WISTON

The Estate Menu

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

Rosemary Focaccia & Wholemeal Sourdough

Hand Dived Orkney Scallop, Meat Radish, Nasturtium & Citrus
10g Umai Caviar – £20 Supplement

Smoked Salmon, Brown Butter, Sea Vegetables

Wood Fired Duck, Artichoke, Estate Elderberry

Raw Pear Sorbet, Chartreuse, Estate Blackcurrant Leaf

40% Jivara Chocolate, Estate Cobnut Ice Cream

Selection of Cheeses
(Supplement £17)

Petit Fours

CHALK

WISTON

The Vegetarian Estate Menu

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

Rosemary Focaccia & Wholemeal Sourdough

Brighton Blue, Estate Beetroots & Horseradish

Hen of The Woods Mushroom, Brown Butter, Sea Vegetables

Wood Fired Kohlrabi, Artichoke, Estate Elderberry

Raw Pear Sorbet, Chartreuse, Estate Blackcurrant Leaf

40% Jivara Chocolate, Estate Cobnut Ice Cream

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.