

CHALK

WISTON

The Estate Menu

Rosemary Focaccia & Wholemeal Sourdough

Hand Dived Orkney Scallop, Nutbourne Tomatoes & Ponzu

Confit Smoked Chalk Stream Trout, Seaweed Butter Sauce

10g Umai Caviar – £20 Supplement

Tamworth Pork, Estate Courgette, Cucumber & Satay

Estate Bramble & Coconut

40% Jivara Chocolate, Estate Cobnut Ice Cream

Selection of Cheeses

£17 supplement

Petit Fours

Please speak to a member of the team if you have any queries about allergens or dietary requirements, please note due to the size of our kitchen we are unable to guarantee no cross-contamination.

A discretionary service charge of 12.5% will be added to your bill. The still paired wines are served as a 125ml measure, 175ml available on request.

CHALK

WISTON

The Vegetarian Estate Menu

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

Rosemary Focaccia & Wholemeal Sourdough

Nutbourne Tomatoes & Ponzu

Kohlrabi, Seaweed Butter Sauce

Wood Fired Maitake Mushroom, Estate Courgette, Cucumber
& Satay

Estate Bramble & Coconut

40% Jivara Chocolate, Vanilla & Olive Oil

Selection of Cheeses

(Supplement £17)

Petit Fours