

CHALK

WISTON

The Estate Menu

Showcasing produce grown, reared, farmed and foraged on the Wiston Estate & the Sussex Coast

Wild Farmed Focaccia, Malt Sourdough & Whipped South Downs Butter

South Coast Mackerel Tartlet

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Estate Jerusalem Artichoke Salad, Smoked Ricotta & Crispy Chicken Skin

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South Coast Cod, Charred Hispi Cabbage & Shellfish Bisque

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Estate Fallow Deer Loin, Salt Baked Beetroots, Hen of the Woods Mushroom & Estate

Quince

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Raw Pear Sorbet, Estate Pine Meringue & Lime

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‘Chalk’ Chocolate Bar, Vanilla Ice Cream, Pistachio & Feuilletine

5 course for £65

Wine Flight £40

CHALK

WISTON

The Vegetarian Estate Menu

Showcasing produce grown, reared, farmed and foraged on the Wiston Estate & the Sussex Coast

Wild Farmed Focaccia, Malt sourdough & Whipped Butter

Parmesan Sable

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Whipped Ricotta, Salt Baked Beetroots, Caper & Sultana Dressing

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Hen Of The Woods Mushroom Risotto

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Salt Baked Celeriac, Broccoli, Hazelnut, Pomme Puree & Smoked butter Sauce

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Raw Pear Sorbet, Estate Pine Meringue & Lime

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‘Chalk’ Chocolate Bar & Mint Ice Cream

5 course for £65

Wine Flight £40