



WERNHER DINING ROOM
CUBE TASTING EXPERIENCE £75

HOUSEMADE BREAD

HOME-SMOKED BUTTER | SEA SALT | RAPESEED OIL (g/mi/sd)

AMUSE BOUCHE

BBQ NEWLYN MACKEREL

GRANNY SMITH APPLE | PICKLED CUCUMBER
BUTTERMILK (f/mi/sd)

WHIPPED BARON BIGOD BRIE

TRUFFLE HONEY | GOLDEN RAISIN
PURPLE CARROT (mi/g/sd)

AYLESBURY DUCK RAGU

CONFIT GARLIC GNOCCHETTI | SHIITAKE
CORNISH YARG (g/mi/e/sd)

MISO BRAISED LEEK

NORI | WASABI
SOY SHALLOT (ve)(g/so/sd)

WILD SALMON & SASHIMI TUNA

AVOCADO | PINK GRAPEFRUIT
WAKAME (g/e/so/f/sd/se/mu)

CRISPY CONFIT CHICKEN THIGH

VADOUVAN | ONION MOUSSE
NIBBED ALMOND (sd/n/mi/e)

64° HEN'S EGG

POTATO TERRINE | PARMESAN
FENNEL (e/mi/g)

ENGLISH SUMMER PEA

MOREL | BLACK GARLIC
TARRAGON (ve)(so/sd)

CHALK STREAM TROUT

JERSEY ROYALS | PALOURDE CLAMS
WATERCRESS (f/mo/mi/sd)

SUSSEX LAMB CREPINETTE

BBQ AUBERGINE | PEPPERONATA
BLACK OLIVE (mi/g/e/sd/so)

DEVONSHIRE CHICKEN

PURPLE SPROUTING BROCCOLI | MORELS
CHICKEN FAT CHIP (mi/sd)

VIOLET ARTICHOKE

COURGETTE FLOWER | RUBY CHARD
PRESERVED LEMON (ve)(sd/so)

SNOWDONIAN CHEDDAR SOUFFLE

SUMMER TRUFFLE | GOLDEN CARROT CHUTNEY
ONION (mi/g/e/sd)

CRIOLAIT MILK CHOCOLATE

CARAMEL | PUFF BARLEY
TOUCHES OF EARL GREY (mi/so/e/g)

FORCED RHUBARB

COCONUT RICE PUDDING | BASIL
DOUGHNUT (g/e/mi)

BANANA PANCAKES

MORELLO CHERRY | "LABNEH"
MAPLE (ve)(so)

TO FINISH

SELECTION OF SWEET TREATS

All our food is prepared in a kitchen where nuts, gluten and other food allergens may be present. Our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please speak to a member of our staff before ordering. All prices are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill for all food and beverage services.

(v) vegetarian, (ve) vegan, (ce) celery, (mo) mollusc, (cr) crustacean, (mu) mustard, (mi) milk, (n) nuts, (e) egg, (pe) peanuts, (fi) fish, (se) sesame, (g) gluten, (so) soya, (lu) lupin, (sd) sulphur dioxide