



WERNHER DINING ROOM
SUNDAY LUNCH
£50

OUR DAILY BREAD

WHIPPED BEURRE NOISETTE | SMOKED SEA SALT | RAPESEED

GIN CURED SALMON (f,d,sd)
WASABI PEA|CUCUMBER|CAVIAR

CLARENCE COURT EGG (e,sd)
WILD MUSHROOM|TRUFFLE
MUSHROOM TEA

GAME PATE EN CROUTE (g,sd,mu)
KOHLRABI|CUMBERLAND
JELLY|GRAIN MUSTARD

PUMPKIN (g)
AGNOLOTTI |SAGE|VEGAN PARMESAN ve

ROASTED SUFFOLK STRIPLOIN (g,e,d,sd)
CHATEAUX POTATO|WINTER VEGETABLES
CAVOLO NERO|PORT REDUCTION

CELERIAC (ce)
CONFIT|MUSHROOM
DUXELLE|BUTTERNUT ve

SOUTH COAST STONEBASS (f,d,sd)
PARSNIP|TONKA
PRESERVED LEMON

SPATCHCOCK POUSSIN (g,e,d,sd)
CHATEAUX POTATO|WINTER VEGETABLES
CAVOLO NERO|PORT REDUCTION

BREAD& BUTTER (g,e,d,n,sd,so)
PECAN|CREME ANGLAISE

CITRUS TART (g,d,e,sd,so)
MERINGUE|CREME FRAICHE

ARTISAN CHEESES (d,g,n,se,sd)
FIG|CRACKER

MARACAIBO CHOCOLATE (s,n)
HAZELNUT | MISO CARAMEL ve

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, (d) dairy, (n) nuts, (e) egg, (pe) peanuts, (f) fish, (se) sesame, (g) gluten, (so) soya, (lu) lupin, (sd) sulphur dioxide