



WERNER
RESTAURANT

DINNER MENU
Three Courses - £52.00

Starters

Heritage Carrot Velouté ...ricotta cheese pearls & crumbed pistachio (Ce,M,N,Su,V)

Confit Chicken and Rabbit Terrine ...pickled hon shimeji mushroom & mushroom ketchup

Gin Cured Loch Duart Salmon ...cucumber, rye bread tuile, salmon roe, wasabi and avocado emulsion (G,F,M,Su)

Hand Picked Cornish Crab (G,Cr,D,M) (£8 supplement)

... warm buttermilk crumpet, brown crab butter & pickled sea herbs

English Green and White Asparagus ... ravigote garnishes and nasturtium cress (E,Mu,V)

Main Courses

Best End of Cornish Lamb (Ce,M,Su)

navarin of lamb in courgette blossom, potato terrine, heritage tomatoes, goat's cheese & olive crumb

Poached Corn Fed Chicken Supreme (G,E,M,Su,Se)

charred garden leeks, summer girolle mushrooms, comte gnocchi & white sherry velouté

Cannelloni of Ricotta Cheese and Spinach ... served au gratin with shaved summer truffles (Ce,G,E,M,Su,V)

Chateaubriand for Two (Ce,M,Su) (£10 supplement per person)

confit roscoff onion, yeast glazed king oyster mushroom, truffle creamed potatoes, spinach & Bordelaise sauce

Torched Scottish Halibut (Ce,F,M,Su)

charred baby gem lettuce, roast white asparagus, pea emulsion & Champagne sauce

Pan Roast Stone Bass (F,M,Mo,G,Ce)

tandoori Orkney scallop, baby bok choy, spiced Tokyo turnip purée, coconut & lemon grass cream

Desserts

Selection of British Cheeses (G,M,E) (£4 supplement or £12 as additional course)

quince, pickled walnut & sourdough crackers

Caramelised Apple Tart ...calvados caramel vanilla ice cream (G,M,E)

Strawberry and Vanilla Dome ...wild strawberry sorbet & balsamic macerated strawberries (E,G,N,M)

Iced Grand Marnier Soufflé ... yuzu sorbet, caramelised oranges (G,N,E,So,V)

Pimm's Jelly ...apple, cucumber, green apple sorbet (Su,V)

Coffee or Tea with Petit Fours

£6.00 per person



A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L – lupin M – milk & dairy
Mo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame Sh – shellfish So – soybeans
Su – sulphur dioxide & sulphites Vg – vegan V – vegetarian *can be adapted to gluten free