



**WERNHER**  
RESTAURANT

## Table D'Hôte Menu

**Chestnut velouté**

Champagne, shaved autumn truffle

**Home cured salmon**

pickled cucumber, avocado mousse, coriander

**Ham hock**

pease pudding, pickles, sourdough



**Wild mushroom risotto**

fricassée of forest mushrooms, Parmesan crisps

**Pan roast hake**

pickled grapes, confit artichokes, almonds

**Slow cooked beef cheek**

chervil root, button onions, rainbow chard



**Glazed peanut butter custard**

rum raisin ice cream, torched bananas, roasted peanuts

**Whipped buttermilk panna cotta**

blackberry sorbet, Granny Smith apple blossom

**Vanilla and port roasted plums**

shortbread, orange and vanilla ice cream

**Coffee and petits fours**

*£5.75 per person*

**Lunch – 2 courses £26 | 3 courses £31**

**Dinner – 3 courses £45**

Gentlemen are requested to wear a jacket and/or tie when dining in the Wernher Restaurant.  
We request that our diners refrain from using mobile phones whilst dining.

*If you suffer from a food allergy or intolerance please inform a member of staff,  
who will be happy to assist you when placing your order.*