



WERNHER
RESTAURANT

Tasting Menu

Chestnut velouté

Champagne jelly, shaved truffle, celery leaf



Ham hock terrine

pease pudding, pickles, sourdough



Pan roast halibut

pickled grapes, almonds, fennel and lemon grass broth, confit Jerusalem artichoke



Gressingham duck breast

heritage beetroots, duck liver, blackberry, roast pine nut



Macerated Bursa fig

apricot sorbet, honey, orange



Bitter chocolate marquise

salted caramel, roast pistachio ice cream, cocoa nibs

Selection of British cheeses

as an additional course – £13.50

Coffee and petits fours

£5.75 per person

Tasting menu £69.50

Wine pairing £49.50

The Tasting Menu is designed to be taken by the whole table.
The wine pairing is served in 125ml measures for still and 75ml for sweet wine.
The wine pairing will be explained in detail by the sommelier.

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.*