



WERNHER
RESTAURANT

VALENTINE'S MENU

Enjoy a glass of Champagne and canapés on arrival

STARTERS

Hand dived Scottish scallop ceviche
avocado mousse, rainbow radish and citrus

Velouté of Jerusalem artichoke
pear, truffle and black garlic

Pan seared duck Liver
gingerbread, rhubarb, yoghurt and pistachio

Salt baked celeriac
pickled girolle mushrooms, truffle, granny smith apple and a hazelnut dressing

Butter poached native lobster (£5 supplement)
heritage beetroot, fennel and horseradish

Wild mushroom and honey tortellini, celery and hazelnut

MAINS

Chateaubriand for 2 (£14 supplement)
bone marrow, truffle creamed potato and a wild mushroom fricassée

Chestnut gnocchi
sprouting broccoli, charred radicchio and Parmesan foam

Crown roasted Norfolk chicken
Alsace bacon, confit leeks and pearl barley

Lemon sole meunière
pink fur apple potato and sautéed spinach

Line caught seabass
quinoa, cauliflower, St Austell bay mussels and Champagne foam

Peach Bellini sorbet

DESSERTS

Caramel roasted apple tarte tatin (for 2 to share)
vanilla ice cream

70% cold chocolate & salted caramel fondant
nougatine, honeycomb ice cream and buttermilk

Champagne poached raspberries
vanilla butter sable, mascarpone ice cream and crystallised rose

Iced passionfruit parfait
caramelised pineapple, passionfruit jam and toasted coconut

White chocolate and strawberry torte
tonka bean ice cream and marinated English strawberries

Starters, mains and desserts will be served with a glass of paired wine

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.