



## WERNHER DINING ROOM £75 CUBE TASTING EXPERIENCE

OUR DAILY BREAD (g/mi)

WHIPPED BEURRE NOISETTE | SMOKED SEA SALT | RAPESEED

AMUSE BOUCHE

CHEFS FORAGED DAILY CHOICE

GIN CURED SALMON ( f,d,su,so)  
WASABI PE|CUCUMBER|TOBIKKO

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

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

PUMPKIN (g)  
AGNOLOTI |SAGE|VEGAN PARMESAN ve

FOIE (g,e,d,n)  
BLACK FIG|PISTACHIO|BALSAMIC

RAGSTONE (d,g,sd,n)  
FILO|BEETS|PICKLED WALNUT

ORKNEY SCALLOP (ce,mo,d)  
BURNT APPLE|CELERIAC|PIGS CHEEK

ROSSCOFF ONION (so)  
ALLIUMS|DASHI LEEK ve

CORN FED CHICKEN (d,sd)  
TRUFFLE|JERUSALEM ARTICHOKE  
CAVOLO NERO

WILD VENISON (d,sd,n)  
HAZELNUT|CAULIFLOWER  
BLACKBERRY

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

CELERIAC (ce)  
CONFIT|MUSHROOM  
DUXELLE|BUTTERNUT ve

QUINCE (d,e,g)  
BLACKBERRY|ROLLED OATS

GRANNY SMITH (d,e,g)  
SPICED CUSTARD|GINGERBREAD

WOOKEY HOLE CHEDDAR (d,g,se,n)  
BATH SOFT|FIG|CRACKER

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

TO FINISH

SELECTION OF PETIT FOURS (s,g,d)

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, (fi) fish, (se) sesame, (g) gluten, (so) soya, (lu) lupin, (sd) sulphur dioxide