



**WERNHER**  
RESTAURANT

## Speciality Menu

### STARTERS

**Crab and lobster tian**

with tomato and vodka jam, avocado and spring onion salsa

**Pan fried scallops**

with roast beetroot purée, caramelised apples, sour apple jelly and fennel air

**Cream of white courgette V**

with a minestrone vegetable agnoletti and tarragon sauce

**Potato and Wobbly Bottom farm goat's cheese V**

with pistachio purée, confit grape and endive salad

**Spinach and tofu spring roll V**

with carrot and celeriac remoulade, finished with a wild mushroom cream

**Slow cooked duck terrine**

with sweet corn parfait, corn purée and toasted popcorn, pineapple and salted duck beignet

**Rabbit and white bean pressing**

with green olive tapenade, pickled baby carrots and roast garlic foccacia

### MAIN COURSES

**Pan fried fillet of John Dory**

with girolle mushrooms, frog leg, wilted wild garlic and parisienne potatoes topped with garlic foam

**Spiced and roast loin of monkfish**

spring onion and saffron rosti, sautéed Swiss chard, roast red peppers finished with coriander and coconut cream

**Whole grilled Dover sole**

with a shallot, tomato and spring vegetable consommé and buttered Jersey royal's  
*supplement of £8.00*

**Twice baked green pea soufflé V**

on braised endive and baby gem, with artichokes crisps and truffle emulsion

**Charcoal smoked roast whole pigeon**

with warm puy lentils, baby carrots, pickled walnut and sherry vinegar dressing

**Roast rack of English lamb**

pommes maxim, broccoli purée, roast wild mushrooms and asparagus, crisp sweetbreads and a redcurrant jus

**Black Gold fillet of Scottish beef**

with parsley gnocchi, horseradish crusted foie gras and brioche foam  
*supplement of £5.00*

## SIDE DISHES

Rocket, parmesan and feta salad with confit tomato and balsamic reduction  
Buttered seasonal new potatoes  
Steamed asparagus with crisp Parma ham and shallots  
Buttered spring vegetables  
*£4.95 each*

## DESSERTS

**Rhubarb and custard cheesecake**  
yogurt and rosemary ice cream

**Lemon meringue pie**  
with textures of raspberry

**Deconstructed black forest gâteau**  
finished with milk ice cream

**Iced banana parfait**  
with a duo of pistachio

**Dark chocolate, blood orange and cointreau fondant**  
with blood orange sorbet

**Apple and black pepper tart tatin**  
with warm vanilla cream

**Selection of British cheeses**  
finished with walnut bread, fig and almond wheel and fine biscuits  
*supplement of £2.50*  
*as an additional course £12.00 per person*



2 courses £47.50 per person  
3 courses £52.50 per person

**Coffee and petits fours**  
£5.50 per person

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.