



## Wernher Easter Weekend Menu

### 3 Courses £45

#### To start

Whipped Brie (v)(g/mi/su)  
Truffled honey | Golden raisins | Heritage carrots

Miso Braised leeks (ve)(so)  
Nori | Wasabi emulsion | Soy pickled shallots

Smoked Salmon Pave (f/g/mi/su)  
Herb blini | Chive crème fraîche | Caviar

#### To follow

Rump of Sussex Lamb (mu/su)  
Shoulder boulangère | Courgette puree | Asparagus

Pan roasted Hake (f/mi/su)  
Crushed Jersey Royals | Peas | Baby gem | Lemon

Jerusalem artichoke Gnocchi (ve)(su)  
Roasted baby artichoke | Tarragon | Feves

#### To finish

Sticky toffee pudding (gf)(ve)  
Caramel sauce | Vanilla ice cream

Glazed lemon tart (gf)(v)(mi/e)  
Raspberry sorbet | Forest berries

Artisan cheeses (veo)(gfo)(mi/g/se/sd/so)  
Bread & cracker selection | Pear chutney

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