

VERZON

KITCHEN ♦ BAR ♦ ROOMS



SUNDAY LUNCH

2 Courses £28 3 Courses £34

STARTERS

ENGLISH ONION AND THYME SOUP, black bomber rarebit, ale caramel

PRESSING OF CONFIT FREE-RANGE PORK, apple chutney, apple and walnut salad

TREACLE CURED LOCH DUARTE SALMON, oriental salad, rice cracker

WILD MUSHROOM, PEARL BARLEY AND SHROPSHIRE BLUE ARANCINI, pickled mushrooms, truffle custard

MAINS

ROAST SIRLOIN OF HEREFORD BEEF, roast potatoes, cauliflower cheese, seasonal vegetables, roast gravy

CONFIT SHOULDER OF TEME VALLEY LAMB, roasted garlic mash, pickled cabbage, caper jus

BEER BATTERED SALT SHETLAND HAKE, salt and vinegar soufflé potato, crushed peas

ROASTED ONION AND SUNDRIED ISLE OF WIGHT TOMATO TAGLIATELLE, cerney ash, pine nuts

DESSERTS

POIRE BELLE HELENE, crushed hazelnuts, gianduja gelato

CARROT CAKE WITH BURNT ORANGE, spiced treacle gelato

CARAMELISED LEMON TART, lemon verbena, raspberry, meringue

SELECTION OF BRITISH CHEESES, orange and peach marmalade, homemade biscuits