

# VERZON

KITCHEN ♦ BAR ♦ ROOMS



## SUNDAY LUNCH

2 Courses £28 3 Courses £34

### STARTERS

SPICED AUBERGENE SOUP, Cumin, Honey, Bhaji

PRESSING OF SMOKED GUNEA FOWL AND WILD MUSROOM, Cured Egg Yolk,  
Artichoke

STEAMED WELSH MUSSELS, Organic Cider, Sage, Ledbury loaf

SALT SHETLAND COD, Mulled Shallot, Celeriac

### MAINS

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

SLOW COOKED LEG OF TEME VALLEY LAMB, Pickled Cabbage, Mint Sauce

GILT HEAD BREAM, Smoked Bacon and Cauliflower Croquette, Cheddar Fondue

LEEK AND WALNUT TAGLIATELLE, Cashel Blue, Truffle Oil

### DESSERTS

DARK CHOCOLAYE AND PARSNIP TART, Honey Ice Cream

LAYERS OF WHITE CHOCOLATE AND CRANBERRY, Caramelised White Chocolate  
Ice Cream

BLACKBERRY AND SLOE GIN STEAMED SPONGE PUDDING, Vanilla Custard

SELECTION OF BRITISH CHEESE, Spiced Pear Chutney, Biscuits

PLEASE LET US KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR FOOD ALLERGIES AND WE CAN  
PROVIDE A FULL LIST OF ALLERGENS ON OUR MENUS

A 10% discretionary service charge is added to your bill. Please ask a member of staff if you would like it removed, thank you.