

# VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



## Starters

SPRING ONION & POTATO SOUP

*black bomber rarebit*

SMOKED KNIGHTWICK HAM HOCK & CHICKEN PRESSING

*black pudding, Willys' Turmeric ACV & carrot puree*

GARDEN NASTURTIUM CURED CHALK STREAM TROUT

*wasabi, kimchi, pickled seeds*

GOATS CHEESE PANNA COTTA

*confit of tomatoes, parmesan foam*

## Main Dishes

ROAST SIRLOIN OF HEREFORD BEEF

*roast potatoes, Yorkshire pudding, cauliflower cheese, seasonal vegetables*

ROAST FREE RANGE CHICKEN

*caramelised onion and sage stuffing, seasonal vegetables*

CORNISH POLLOCK

*hash brown, sprouting broccoli, tomato beurre blanc*

WILD MUSHROOM & CELERIAC PEARL BARLEY RISOTTO

*bath blue, charred sprouting broccoli*

## Puddings

DARK CHOCOLATE & MISO MARQUIS

*passionfruit*

PISTACHIO CAKE

*vanilla cremeux, spiced orange*

WHITE CHOCOLATE & MASCARPONE SUNDAE

*coffee caramel, espresso jelly*

SELECTION OF BRITISH CHEESES

*fig chutney, Millers biscuits*

£28 for 2 courses / £35 for 3 courses

Allergens: all 14 allergens handled in our kitchen. Please advise on allergies on booking/arrival.