

VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS

MOTHER'S DAY: SUNDAY MARCH 27TH

TO START

SMOKED POTATO & LEEK SOUP
Exmoor caviar

WYE VALLEY ASPARAGUS
Monmouthshire airdried ham, duck egg, burnt butter hollandaise

SELLADORE STEAMED BRIXHAM MUSSELS
Peter Cook's Ledbury loaf

SMOKED HAM HOCK & CHICKEN PRESSING
Trealy Farm black pudding, carrot

MAIN DISHES

ROAST SIRLOIN OF HEREFORD BEEF
Roast potatoes, Yorkshire pudding, cauliflower cheese, seasonal vegetables

LEG OF TEME VALLEY LAMB
Willy's balsamic pickled red cabbage, mint jelly

PAN ROASTED SHETLAND HAKE
hash brown, burnt sprouting broccoli

JERUSALEM ARTICHOKE & BLACK TRUFFLE TAGLIATELLE
creamy goats curd

PUDDING

WYE VALLEY RHUBARB & MASCARPONE SUNDAE
caramelised white chocolate

WARM DARK CHOCOLATE MOUSSE
blood orange

CARAMALISED APPLE CRUMBLE
vanilla anglaise

SELECTION OF BRITISH CHEESE
fig chutney, Miller's biscuits

£29.50 for 2 courses / £36.50 for 3 courses

ALLERGIES

Our kitchens handle all 14 allergens. Please advise us prior to ordering if you have any specific requirements.