

VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



Starters

RED ONION, TOMATO & FENNEL GAZPACHO

Cucumber and basil salsa

BEETROOT & HORSERADISH CURED CHALK STREAM TROUT

Fire mayo, kimchi

KNIGHTWICK HAM HOCK PRESSING

Piccalilli, black pudding bon bon

ISLE OF WIGHT TOMATOES

Whipped goats curd, hazelnuts

Main Dishes

ROAST SIRLOIN OF HERFORD BEEF

Roast potatoes, Yorkshire pudding, cauliflower cheese, seasonal vegetables

ROAST LEG OF TEME VALLEY LAMB

Pickled Red Cabbage, Mint Jelly, seasonal vegetables

LOCH DUART SALMON

Crushed new potatoes, Wye valley asparagus

WILD MUSHROOM, GARDEN PEAS & SPINACH TAGLIATELLE

Goats curd, preserved tomatoes

Puddings

ORANGE MARMALADE & MASCARPONE SWISS ROLL

Raspberries

DARK CHOCOLATE DELICE

Caramelised white chocolate

CARROT CAKE

Vanilla, garden strawberries

SELECTION OF BRITISH CHEESES

Red onion marmalade, Millers biscuits

£29.50 for 2 courses / £36.50 for 3 courses

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