

# VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



## STARTERS

CAULIFLOWER & TRUFFLE SOUP

Verzon Sourdough

BALLOTINE OF LOCH DUART SALMON

Horseradish, Beetroot, Keta

WYE VALLEY ASPARAGUS

Blood Orange, Honey Yoghurt

CARPACCIO OF HEREFORDSHIRE BEEF

Olives, Wild Garlic Mayo, Parmesan

## MAINS

ROAST SIRLOIN OF HEREFORD BEEF

Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Seasonal Vegetables

ROAST DUO OF LAMB

Cabbage, Asparagus, Salsa Verde

FILLET OF STONEBASS

Chive Mash, Sea Herbs, Shrimp Bisque

BEETROOT & ROSEMARY RISOTTO

Crème Fraiche, Pickled Apple

## DESSERTS

LEMON CURD & TREACLE SLICE

Ginger Stem Ice Cream

DARK CHOCOLATE MOUSSE

Honeycomb, Salted Caramel, Praline

BANANA & DARK RUM CHEESECAKE

Vanilla Ice Cream

DATE & WALNUT PUDDING

Butterscotch Sauce, Candied Walnuts

SELECTION OF BRITISH CHEESES

Fudges Biscuits, Homemade Chutney, Grapes

# VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



## AFTER DINNER COCKTAILS

### ESPRESSO MARTINI 10.5

*Vodka, Kahlua, Cazcabel Coffee Tequila, Espresso*

### AFTER EIGHT 10

*Baileys, Crème de menthe, Vodka, Milk*

### CHERRY CHASE 10.5

*Sloe Gin, Disaronno, Cherry Liqueur, Chambord, Orgeat, Lime, Egg White*

### MARMALADE MANNER 12

*Havana 7yo Rum, Marmalade, Monkey Shoulder Whisky, Angostura Bitters, Orange*

## DESSERT WINES, DIGESTIFS & PORT

CHATEAU LE FAGE 5

TAYLORS 10yo TAWNY PORT 6

TAYLORS RUBY PORT 7

WOODFORD RESERVE BOURBON 5.5

CHURCHILLS WHITE PORT 7

LUXARDO LIMONCELLO 4

*£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.*