

VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



STARTERS

PIGS TROTTER SOUP
Garden Fennel Seeds & Chilli Flakes, Bacon Brioche

SALMON GRAVLAX
Beetroot, Citrus, Pomegranate

HADDOCK GOUJONS
Tartar Sauce

TWICE BAKED CHEESE SOUFFLE
Croutons, Pickled Celery Salad

MAINS

ROAST SIRLOIN OF HEREFORD BEEF
Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Seasonal Vegetables

ROAST LOIN OF PORK
Sage & Onion Stuffing, Burnt Apple, Crackling, Seasonal Vegetables

SEAFOOD CHOWDER
Balsamic & Onion Focaccia

POTATO GNOCCHI
Butternut Squash, Walnut, Parmesan, Spinach & Courgette Puree

DESSERTS

APPLE & APRICOT CRUMBLE
Crème Anglaise

STICKY TOFFEE PUDDING
Walnut, Sticky Toffee Ice Cream

CHOCOLATE BROWNIE
Chocolate Icing, Vanilla Ice Cream

LEMON CURD & TREACLE SLICE
Raspberry Sorbet

*We hope you had a lovely afternoon: a 12.5 % service charge is added to the final bill, this is at your discretion.
If you would like it to be removed, please ask a member of the team*

£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.