

VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



STARTERS

CONFIT GARDEN BEETROOT
Goats Cheese, Sourdough Croutons

LEEK & POTATO SOUP
Toasted Sourdough

CHICKEN LIVER PARFAIT
Croutons, Mixed Salad

SALT & PEPPER SQUID
Lemon & Herb Mayo

MAINS

SIRLOIN OF HEREFORDSHIRE BEEF
Yorkshire Pudding

ROAST LEG OF LAMB
Mint Sauce, Pickled Red Cabbage

Served With Roast Potatoes, Cauliflower Cheese, Seasonal Vegetables

FILLET OF LOCH DUART SALMON
Garden Artichoke, Sprouting Broccoli

WILD MUSHROOM RISOTTO
Goats Cheese

DESSERTS

AMARETTO SUNDAE
Coffee Caramel Sauce, Amaretto Biscuits

DOUBLE CHOCOLATE BROWNIE
Strawberry Gel, Salted Caramel Ice Cream

SPICED APPLE CRUMBLE
Vanilla Crème Anglaise

STICKY TOFFEE PUDDING
Spiced Pecans, Butterscotch Sauce, Vanilla Ice Cream

£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.

We hope you had a lovely day; 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