

VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



STARTERS

CHARRED TENDERSTEM BROCCOLI
Goats Cheese, Sundried Tomatoes

SOUP OF THE DAY
Toasted Sourdough

HONEY ROAST HAM TERRINE
Cranberry & Pistachio

SALT & PEPPER SQUID
Lemon & Herb Mayo

MAINS

SIRLOIN OF HEREFORDSHIRE BEEF
Yorkshire Pudding

ROAST LOIN OF MIDDLE WHITE PORK
Sage and Caramelised Onion Stuffing, Burnt Apple

Served With Roast Potatoes, Cauliflower Cheese, Seasonal Vegetables

FILLET OF LOCH DUART SALMON
Crushed New Potatoes, Sprouting Broccoli, Hollandaise

WILD MUSHROOM RISOTTO
Goats Cheese, Spinach

DESSERTS

FRENCH VANILLA CHEESECAKE
Strawberries

SEASONAL CRUMBLE
Vanilla Chantilly

RUM & VANILLA CAKE
Blueberries, Rum Caramel Sauce, Salted Caramel Ice Cream

SELECTION OF BRITISH CHEESES
Figs, Chutney

£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