

# VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



## A LA CARTE

### SEASONAL STARTERS

*Ingredients from the garden & our local suppliers*

PAN FRIED SCALLOPS, Squid Ink Risotto **14**

GRESSINGHAM DUCK BREAST, Watercress & Pomegranate Salad, Roasted Hazelnut, Orange & Honey Dressing **12**

HONEY ROAST HAM HOCK TERRINE, Piccalilli, Pickled Walnuts, Toasted Sourdough **10**

CONFIT BEETROOT & GOATS CHEESE MOUSSE, Candied Walnuts **11**

### SEASONAL MAINS

*We source sustainable, organic & free range from our local food heroes*

FILLET OF BEEF, Pomme Anna, King Oyster Mushroom, Pickled Shallots, Honey Roasted Baby Carrots, Red Wine Jus **40**

MAPLE GLAZED BELLY PORK, Pomme Puree, Braised Red Cabbage, Tenderstem, Black Pudding Bon Bon, Cider Reduction, Crackling Crumb **26**

PAN FRIED SEA BASS, Paprika Crushed New Potatoes, Roasted Tomato Relish, Crushed Nuts **23**

SAFFRON RISOTTO, Butternut Squash, Candied Beetroot, Crisped Sage, Herb Oil **18 (Add Feta 4)**

### SEASONAL DESSERTS

MADAGASCAN VANILLA CHEESECAKE, Strawberry & Mint Sorbet **11**

CARAMELISED SEASONAL CRUMBLE, Ginger Crumb, Chantilly Cream **10**

PANNA COTTA, Balsamic & Thyme Peaches, Raspberry **12**

DARK CHOCOLATE DELICE, Caramelised White Chocolate, Passionfruit **12**

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

*We hope you had a lovely evening; 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*