

VERZON

KITCHEN • BAR • ROOMS



Small Plates

Treacle & soy cured chalk stream trout, sesame Thai fish cake, kimchi, wasabi emulsion. £9

Smoked Gressingham Duck caesar salad, soft hens egg, Barkham Blue, Duck fat croutons £9

Roasted Isle of Wight Tomato Gazpacho, Olive caramel, Goats curd puff £7

Caramelised garlic and olive focaccia, Willy's balsamic, Smoked rapeseed oil, goats' butter, Moroccan spiced hummus £7

Large Plates

28 day Matured Hereford steak, slow cooked field mushroom, dripping onions, triple cooked chips.

6oz Fillet £28 10oz Rump £19

Mincéd Hereford steak burger, Trealy farm pastrami, onion marmalade, Emmental cheese, Peter Cook's brioche bun, French fries. £16

Roasted garlic, nettle & truffle chicken Kiev, fricassee of gem lettuce, garden peas & Jersey Royals £16

Garden Herb Crusted Shetland Cod, sun dried tomato boulangère, smoked bacon and Cockle butter £21

Wild mushroom, walnut and cavolo nero tagliatelle, rocket pesto. £14

Beer battered Cornish haddock, crushed peas, triple cooked chips, chip shop curry sauce. £15

Thank you for visiting us at Verzon House... we all hope you enjoy your time spent here. If you have any questions or allergies, please do not hesitate to speak to a member of staff.