

VERZON

KITCHEN • BAR • ROOMS

OCTOBER LUNCH MENU

'The Verzon' Hot Chili Garlic Crisps
Salt & Vinegar Dip 3.95

Potted 'Hot Smoked' Salmon
Cucumber, Crème Fraiche, Melba Toast 7.50

Scotch Egg
'Willy's Organic ACV' Piccalilli, House Brown Sauce 6.50

'Black Bomber' Welsh Rarebit
'Willy's Organic Apple Balsamic' Glaze, Fries 9.50

Open 'Macneils' Smoked Salmon Sandwich
Capered Cream cheese, Cresses, Fries 11.50

BBQ Pulled Pork 'On a Bun'
Fries, Rosemary Salt 9.95

Roast Pepper, Aubergine & Mozzarella 'Rotollo'
Pasta. Basil Oil, Fries 12.50

'Fish & Chips'
Crispy Battered Haddock, Crushed Peas, Tartar Sauce 12.50

10oz Hereford Rump Steak
Field Mushrooms, Onion Rings, Chips & Béarnaise 16.50

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DESSERTS

Vanilla Crème Brûlée
Vanilla Shortbread 7.50

Tiramisu Sundae
Espresso Jelly 7.50

'Cashel Blue' Cheese
Hot Caramelised Figs, Toasted Sourdough 9.00

TASTING EVENTS

Introducing our new tasting parlour with a series of Autumn tasting events for guests. Each celebrating our food heroes whose produce we love to work with.

We invite you to meet the producers, and taste their creations.

Hosted by Jayne Bradley of 'Foodscapes'

NEXT EVENT:

Artisan Bread & Beer Talk & Tasting With Baker, Peter Cook

October 28th 7pm £25 pp. Ask for details.

ALLERGIES

Our kitchens handle all 14 allergens. Please advise us prior to ordering if you have any specific requirements.