

# VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



## BAR SNACKS

Bread Selection &  
Wilys Balsamic *(veo)* **£5**

Olives *(df, ve, gf)* **£3**

Salmon Scratchings  
Wasabi Aioli *(gf, df)* **£3**

Quails Scotch Egg *(df)* **£4**

## SEASONAL STARTERS

*Ingredients from the garden & our local suppliers*

TWICE BAKED CHEESE SOUFFLE, Croutons & Pickled Celery Salad **£10**

SALMON GRAVLAX, Beetroot, Citrus, Pomegranate *(gf, df)* **£10**

PIGS TROTTER SOUP, Garden Fennel Seeds & Chilli Flakes, Bacon Brioche *(gfo)* **£8**

OX LIVER, Red Wine Jus, Pickled Shallots, Crispy Kale, Sourdough Toast *(gfo, dfo)* **£8**

TREALY FARM CHARCUTERIE, House Pickles, Verzon Sourdough *(df)* **£10/18**

## SIGNATURE STEAKS

*All our Herefordshire beef is sourced & dry aged from Knightwick then butchered in house*

17oz PORTERHOUSE, Chimmichuri, Garlic Buttered King Prawns, Beef Tomato, Triple Cooked Chips, Bone Marrow Butter *(gf)* **£50**

12oz SIRLOIN STEAK, Potato Thyme Gratin, Charred Beef Tomato, Peppercorn Sauce, Watercress *(gf)* **£34**

10oz RUMP STEAK, Portobello Mushroom, Pickled Onion Rings, Triple Cooked Chips, Bone Marrow Butter *(gfo)* **£28**

## MAIN DISHES

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

VENISON SUET PUDDING, Sticky Braised Red Cabbage, Rainbow Chard, Red Wine Jus **£26**

BEER BATTERED HADDOCK & CHIPS, Crushed Peas, Tartar Sauce *(gfo, dfo)* **£18**

6oz BEEF BURGER, Verzon Brioche Bun, Bacon Jam, Onion Marmalade, BBQ Sauce, Smoked Applewood Cheese, Fries *(gfo, dfo)* **£18**

POTATO GNOCCHI, Butternut Squash, Walnut, Parmesan, Spinach & Courgette Puree *(veo)* **£17**

## SIGNATURE SIDES

Millionaire Fries *(gf)* Triple Cooked Chips *(gf, df, ve)* Garden Leaves, House Dressing *(ve, df, gf)*

Ratatouille *(ve, gf)* Bubble & Squeak *(ve, gf)*

**£4.50 per side/3 sides for £12**

*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*

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## DESSERTS

HAZELNUT CRÈME BRULEE, Shortbread (*gfo*) **£8**

STICKY TOFFEE PUDDING, Vanilla Ice Cream **£9**

ICE CREAM & SORBET SELECTION (*veo, dfo*) **£7**

WHITE CHOCOLATE & MASCARPONE SUNDAE, Coffee Caramel (*gf*) **£10**

SELECTION OF BRITISH CHEESES, Fudges Biscuits, Homemade Chutney (*gfo*) **£12**

PETIT FOUR SELECTION **4 for £5**

## AFTER LUNCH COCKTAILS

SALTED CARAMEL ESPRESSO MARTINI **£10.5**

*Coffee Bean Vodka, Kahlua, Cazcabel Coffee Tequila, Espresso, Salted Caramel Syrup*

AFTER EIGHT **£10**

*Baileys, Crème de Menthe, Vodka, Milk, Mint Choc*

SLOE GIN SOUR **£10.5**

*Sloe Gin, Apple Juice, Cinnamon Syrup, Lemon, Cinnamon Sugar, Egg White*

MARMALADE MANNER **£12**

*Monkey Shoulder, Havana 7yo Rum, Orange, Angostura Bitters, Marmalade*

## DESSERT WINES, DIGESTIFS & PORT

CHATEAU LE FAGE **£5**

TAYLORS 10yo TAWNY PORT **£6**

TAYLORS RUBY PORT **£7**

WOODFORD RESERVE BOURBON **£5.5**

CHURCHILLS WHITE PORT **£7**

LUXARDO LIMONCELLO **£4**

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