

# VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



## BAR SNACKS

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

Olives (*df, ve, gf*) **£3**

Quails Scotch Egg  
**£5**

## SEASONAL STARTERS

*Ingredients from the garden & our local suppliers*

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

SALMON GRAVLAX, Beetroot Textures, Dill Emulsion (*gf, df*) **£12**

PIGS TROTTER SOUP, Garden Fennel Seeds & Chilli Flakes, Bacon Brioche (*gfo*) **£10**

OX LIVER, Red Wine Jus, Pickled Shallots, Crispy Kale, Sourdough Toast (*gfo, dfo*) **£10**

PEPPERED HEREFORDSHIRE BEEF CARPACCIO, Parmesan, Rocket, Mustard Dressing **£11**

TREALY FARM CHARCUTERIE, House Pickles, Verzon Sourdough (*df*) **£12/20**

MUSHROOM PARFAIT, Mushroom Ketchup, Pickled Shimeji, Sourdough Crisp **£9**

## SIGNATURE STEAKS

*All our Hereford beef is sourced & dry aged and butchered in house*

PICANHA, Beef Croquettes, Bone Marrow Butter, Peppercorn & Bearnaise Sauce, Onion Rings, Triple Cooked Chips, Bitter Leaf Salad (*to share*) **£95**

9oz FILLET, Lobster Tail, Café de Paris Butter, Potato & Thyme Gratin, Asparagus **£78**

12oz RIBEYE, Chimmichuri, Truffle Mac & Cheese, Beef Tomato, Triple Cooked Chips, Nduja Butter (*gf*) **£49**

12oz SIRLOIN, Potato & Thyme Gratin, Charred Beef Tomato, Peppercorn Sauce, Watercress (*gf*) **£38**

10oz RUMP, Portobello Mushroom, Pickled Onion Rings, Triple Cooked Chips, Bone Marrow Butter (*gfo*) **£30**

## MAIN DISHES

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

6oz BEEF BURGER, Verzon Brioche Bun, Bacon Jam, Onion Marmalade, BBQ Sauce, Smoked Applewood Cheese, House Pickles, Fries (*gfo, dfo*) **£20**

POTATO GNOCCHI, Roasted Butternut Squash, Burnt Butter, Walnut, Parmesan, Spinach Puree (*veo*) **£19**

PAN FRIED LEMON SOLE, Courgette, Sea Vegetables, Burnt Butter Sauce (*dfo, gf*) **£27**

## SIGNATURE SIDES

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

Ratatouille (*ve, gf*) Bubble & Squeak (*ve, gf*) Beef Croquettes & Mustard Ketchup (+50p)

**£5.50 per side/3 sides for £14**

*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

ESPRESSO CRÈME BRULÉE, Pistachio Shortbread **£10**

STICKY TOFFEE PUDDING, Sticky Toffee Ice Cream **£10**

WHITE CHOCOLATE & MASCARPONE SUNDAE, Coffee Caramel (gf) **£12**

CHOCOLATE FONDANT, Coco Nib Twill, White Chocolate Ice Cream **£12**

RHUBARB FRANGIPAN TART, Poached Rhubarb, Charred Blood Orange, Crème Fraiche **£10**

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

SELECTION OF BRITISH CHEESES, Fudges Biscuits, Homemade Chutney, Grapes, Handcut Honeycomb(*gfo*) **£15**

PETIT FOUR SELECTION **4 for £6**

## AFTER DINNER 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 TAWNY PORT **£6**

TAYLORS RUBY PORT **£7**

WILD TURKEY BOURBON **£5.5**

CHURCHILLS WHITE PORT **£7**

LUXARDO LIMONCELLO **£4**

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