

# VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



## Verzon Lunch Menu

Prix-Fixe

2 Courses - £19.95 3 Courses - £25.95

### STARTERS

TWICE BAKED CHEESE SOUFFLE (v)

PIG TROTTER SOUP, Bacon Brioche (gfo, df)

SALT & PEPPER SQUID, Lemon & Garlic Aioli (df)

### MAINS

RUMP STEAK, Fries, Mushroom, Pickled Onion Rings (gfo, df)

MINI HADDOCK & CHIPS, Crushed Peas, Lemon (gfo, df)

BEEF & WOBBLY BEER PIE, Mash, Kale (dfo)

WILD GARLIC PESTO TAGLIATELLE, Goats Cheese (gfo)

### DESSERTS

STICKY TOFFEE PUDDING, Toffee Sauce

APPLE & RHUBARB CRUMBLE, Vanilla Ice Cream (veo, gfo, dfo)

CHOCOLATE BROWNIE, Salted Caramel Ice Cream (v)

### MAINS

*We source sustainable, organic & free range from our local farmers & supplier. All our Herefordshire beef is sourced, dry-aged and butchered in-house.*

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

6oz BEEF BURGER, Brioche Bun, Bacon Jam, Onion Marmalade, Chipotle Mayo, Smoked Applewood Cheese, House Pickles, Fries (gfo, dfo) £20

ARTICHOKE & TRUFFLE RAVIOLI, Watercress & Wild Garlic Velouté, Summer Greens, Goats Cheese, Soft Herbs £21

HADDOCK & CHIPS, Crushed Peas, Tartar Sauce, Lemon (gfo, df) £20

THAI CHILLI BEEF SALAD, Prawn Crackers, Toasted Peanuts, Sesame Dressing £19

### SANDWICHES

*All our sandwiches are served with Lane Cottage leaves & fries.*

WILD GARLIC PESTO, Burrata, Heirloom Tomato, Balsamic & Sherry Vinegar Reduction on Sourdough (gfo) £16

FISH FINGER BRIOCHE, Tartar Sauce, Shredded Gem Lettuce (gfo) £14

### SIGNATURE SIDES

*£5.50 per side – £14 for 3 sides*

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

Ratatouille (gf, ve) Beef Croquettes, Mustard Ketchup (+50p)

*We hope you had a lovely lunch with us, a 12.5% service charge is added to your final bill. This is to your discretion and 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 £9

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

CHOCOLATE FONDANT, Coco Nib Twill, White Chocolate Ice Cream £10

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

SELECTION OF BRITISH CHEESES, Fudges Biscuits, Homemade Chutney, Grapes (gfo) £13

PETIT FOUR SELECTION 4 for £6

## REFRESHING COCKTAILS & MOCKTAILS

### ALCOHOLIC SHRUBS

(Contains ACV)

ROSETHORN £9

LEMON MERINGUE £9

ROOTS, ROCK, & REGGAE £8.5

### NON-ALCOHOLIC SHRUBS

(Contains ACV)

WHEN LIFE GIVES YOU LEMONS £6

VERZON MULE £6

BEETLEJUICE £7

### GLASS OF FIZZ

PROSECCO £8

CHAMPAGNE £15

ELDERFLOWER FIZZ £9.50

## COCKTAIL MASTERCLASS:

Fancy a taste of mixology? Come and join us for a cocktail masterclass for £40pp. You will learn how to make 3 unique cocktails from our original menu, using top ingredients so they will taste the best! You get a private room, a cocktail master, music, incredible cocktails, and an experience to remember. Please ask our team to learn more and to book.

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