

# VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



## Verzon Lunch Menu

Prix-Fixe

**2 Courses - £19.95 3 Courses - £25.95**

### STARTERS

TWICE BAKED CHEESE SOUFFLE (v)  
CREAM OF MUSHROOM SOUP, Toasted Ciabatta  
THAI FISHCAKES, Sweet Chilli Sauce

### MAINS

RUMP STEAK, Fries, Mushroom, Pickled Onion Rings (gfo, df)  
MINI HADDOCK & CHIPS, Crushed Peas, Lemon (gfo, df)  
FISH PIE, Parmesan Mash, Spring Greens  
WILD GARLIC PESTO TAGLIATELLE, Goats Cheese (gfo)

### DESSERTS

STICKY TOFFEE PUDDING, Toffee Sauce  
SEASONAL 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**

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) **£12**

FISH FINGER BRIOCHE, Tartar Sauce, Shredded Gem Lettuce (gfo) **£10**

DELI STYLE PASTRAMI, House Pickles, Mustard Ketchup, Smoked Cheddar (df, gfo) **£16**

### SIGNATURE SIDES

*£5.50 per side – £14 for 3 sides*

Millionaire Fries (gf) Triple Cooked Chips (gf, df, ve) Garden 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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