

VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



SEASONAL STARTERS

Ingredients from the garden & our local suppliers

CHICKEN, LEEK & TARRAGON TERRINE, Piccalilli, Lane Cottage Leaves, Ciabatta **£9**

CHILLI & GARLIC TENDERSTEM, Poached Egg, Garden Leaves, Hollandaise (*gfo, dfo*) **£8**

BRIXHAM MUSSELS, Selladore White Wine, Chilli & Garlic Shallots, Parsley, Peter Cooks Sourdough **£9**

ROASTED TOMATO SOUP, Basil Oil, Verzon Sourdough **£7**

TREALY FARM CHARCUTERIE, House Pickles, Verzon Sourdough (*df*) **£12/18**

SIGNATURE STEAKS

8oz FILLET STEAK, Portobello Mushroom, Garlic Mash, Chilli & Garlic Tenderstem, Beef Tomato, Peppercorn Sauce **£40**

8oz RUMP STEAK - **£24**

12oz RIBEYE STEAK - **£32**

Served with Portobello Mushroom, Pickled Onion Rings, Triple Cooked Chips, Beef Tomato

SELECTION OF SAUCES OR BUTTERS – Café de Paris, Chilli & Garlic Butter, Bone Marrow Butter **£1**

Peppercorn Sauce, Blue Cheese Sauce **£2**

VERZON BUDDHA BOWL

Served with Quinoa, Sweet Potato, Roasted Chickpeas, Tenderstem, Tahini Dressing **£16**

ADD A FILLET OF SALMON - **£8**

ADD A BREAST OF CHICKEN - **£5**

MAIN DISHES

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

6oz BEEF BURGER, Verzon Brioche Bun, Bacon Jam, Chipotle Mayo, Cheddar Cheese, House Pickles, Fries (*gfo, dfo*) **£20**

SAFFRON RISOTTO, Goats Cheese, Roasted Tomatoes **£16** (*Add Balsamic Glazed Chicken Breast £5*)

MISO GLAZED DUCK BREAST, Stir Fried Vegetables, Hoisin & Sesame Sauce, Crispy Noodles **£25**

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

SIGNATURE SIDES

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

Beef Croquettes & Mustard Dressing Garlic Mash Potato

£5 per side, 3 for £12

Allergens: all 14 allergens handled in our kitchen. Please advise on allergies on booking/arrival.

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

LIMONCELLO SABAYON, Candied Lemon **£7**

MADAGASCAN VANILLA PANNA COTTA, Compressed Strawberries, Mint, Strawberry Sorbet **£7**

DARK CHOCOLATE & PASSIONFRUIT DELICE, Passionfruit Sorbet, Cocoa Nib Twill **£10**

WHITE CHOCOLATE, BLACKCURRANT, ELDERFLOWER & MASCARPONE SUNDAE **£8**

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

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

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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