

# VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



## SEASONAL STARTERS

*Ingredients from the garden & our local suppliers*

VERZON SMOKED PORK PRESSING, Sweet & Heat Glaze, Apple Slaw, Pressed Apple, Sourdough **£8**

CHARGRILLED TENDERSTEM, Goats Cheese Puree, Sundried Tomatoes, Paprika Oil (*gfo, dfo*) **£9**

PAN FRIED RED MULLET, Sushi Rice, Furikaki, Peanut Puree **£9.5**

SOUP OF THE DAY, Verzon Sourdough **£8**

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

## SIGNATURE STEAKS

8oz RUMP STEAK - **£25**

10oz SIRLOIN STEAK - **£31**

12oz RIBEYE STEAK - **£40**

Served with Field Mushrooms, 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, Bearnaise sauce **£2.5**

## VERZON BUDDHA BOWL

Served with Quinoa, Roasted Butternut Squash, Roasted Spiced Chickpeas, Rainbow Chard, Fermented Carrot, Pickled Fennel, Tenderstem, Tahini Dressing, Pomegranate Seeds **£16**

ADD A FILLET OF SALMON - **£9**

ADD A BREAST OF CHICKEN - **£5**

## VERZON SPECIALITY SMOKER

4 HOUR SMOKED PORK RIBS, American Style Mac & Cheese, House Pickles, Fries **£17**

BONE MARROW GLAZED SHREDDED SHORT RIB BURGER, Leonaise Onion Sauce, Pickled Onion, Dressed Leaves, Choice of Monterey Jack or Blue Cheese **£18**

## 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*) **£18**

WILD MUSHROOM RISOTTO, Wild Mushroom, Parsley, Goats Cheese **£16 (Add Pan Fried Chicken Breast £5)**

CHERRY SMOKED LOIN OF VENISON, Truffle Mash, Honey & Orange Glazed Carrots, Seasonal Vegetables, Cranberry & Orange **£19**

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

*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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## SIGNATURE SIDES

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

Beef Croquettes & Mustard Dressing Mac & Cheese

*£5 per side, 3 for £12*

## DESSERTS

TRIPLE CHOCOLATE BROWNIE, Strawberry Gel, Salted Caramel Ice Cream **£8**

AMARETTO SUNDAE, Coffee Caramel Sauce, Amaretti Biscuits **£9**

APPLE & CRANBERRY CRUMBLE, Choice of Vanilla Chantilly or Custard **£8**

STRAWBERRY ETON MESS, Strawberries, Meringue **£7**

STICKY TOFFEE PUDDING, Spiced Pecans, Butterscotch Sauce, Vanilla Ice Cream **£8**

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*

MARMALADE MANNER **£12**

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

## DESSERT WINES, DIGESTIFS & PORT

CHATEAU LE FAGE **£5**

TAYLORS 2018 VINTAGE PORT **£6**

WILD TURKEY BOURBON **£5.5**

CHURCHILLS WHITE PORT **£7**

LUXARDO LIMONCELLO **£4**

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