

VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



SEASONAL STARTERS

Ingredients from the garden & our local suppliers

HONEY ROAST HAM TERRINE, Chutney, Toasted Sourdough **£8**

PAN FRIED SCALLOPS, Apple Slaw (*gf, df*) **£11**

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

HONEY BAKED CAMEMBERT, Onion Chutney, Toasted Sourdough **£9**

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

SIGNATURE STEAKS

8oz RUMP STEAK - **£25**

10oz SIRLOIN STEAK - **£31**

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**

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**

POWER SALMON, Compressed Apple, Quinoa, Roasted Tomatoes, Lane Cottage Leaves, Mixed Nuts **£16**

RED PEPPER PESTO RIGATONI, Spinach, Parmesan Style Cheese (v) **£16 (Add Chorizo £2, Add Chicken or Halloumi £3)**

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

£5 per side, 3 for £12

DESSERTS

TRIPLE CHOCOLATE BROWNIE, Passionfruit Gel, Lemon Sorbet **£8**

BORDEAUX RUM VANILLA CAKE, Rum Caramel Sauce, Vanilla Ice Cream **£9**

SPICED APPLE CRUMBLE, Vanilla Chantilly **£8**

VANILLA CHEESECAKE, Strawberries **£8**

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

AFTER DINNER COCKTAILS

GINGERBREAD ESPRESSO MARTINI **£10.5**

Vodka, Kahlua, Cazcabel Coffee Tequila, Espresso, Gingerbread 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**

TANNERS VINTAGE TAWNY PORT **£6**

WILD TURKEY BOURBON **£5.5**

CHURCHILLS WHITE PORT **£7**

LUXARDO LIMONCELLO **£4**

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