

VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



SEASONAL STARTERS

Ingredients from the garden & our local suppliers

HONEY ROAST HAM TERRINE, Chutney, Toasted Sourdough (*gfo, df*) **£8**

PAN FRIED SCALLOPS, Pea & Mint Risotto (*gf, df*) **£11**

SOUP OF THE DAY, Toasted Sourdough (*gfo*) **£8.5**

HONEY BAKED CAMEMBERT, Onion Chutney, Toasted Sourdough (*gfo*) **£9**

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

SIGNATURE STEAKS

8oz RUMP STEAK - **£25**

10oz SIRLOIN STEAK - **£31**

Served with Field Mushrooms, Pickled Onion Rings, Triple Cooked Chips, Beef Tomato (*gfo*)

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

Peppercorn Sauce, Bearnaise sauce **£2.5**

MAIN DISHES

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

VERZON 6oz BEEF BURGER, Caramelised Onions, Bacon Jam, Mayonnaise, House Pickles, Beef Dripping Gravy, Fries, Monterey Jack OR Shropshire Blue (*gfo, dfo*) **£20**

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

RED PEPPER PESTO RIGATONI, Spinach, Parmesan Style Cheese (*v, df*) **£16 (Add Chorizo £2, Add Chicken £5, Add Halloumi £3)**

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

WARM WINTER SALAD, Seasonal Roasted Vegetables, Willy's Balsamic Glaze (*ve, gf, df*) **£14 (Add Chicken Breast £5, Add Halloumi £3)**

MAPLE GLAZED SLOW COOKED PORK BELLY, Pomme Puree, Black Pudding & ACV Bon Bon, Burnt Apple Puree, Braised Red Cabbage, Tenderstem Broccoli, Willy's Cider Sauce, Crackling Straw **£25**

SIGNATURE SIDES

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

£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

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

COTSWOLDS CREAM LIQUEUR CHEESECAKE, Cinnamon & Nutmeg Biscuit Base, Strawberries (*gf*) **£9**

APPLE & STRAWBERRY CRUMBLE, Vanilla Chantilly (*gfo*) **£8**

STEM GINGER & GOLDEN SYRUP CAKE, Butterscotch, Candied Walnuts, Vanilla Ice Cream **£9**

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

AFTER DINNER COCKTAILS

ESPRESSO MARTINI **£10.5**

Vodka, Kahlua, Cazcabel Coffee Tequila, Espresso

AFTER EIGHT **£10**

Cotswolds Cream Liqueur, Crème de Menthe, Vodka, Milk, Mint Choc

MARMALADE MANNER **£12**

Monkey Shoulder, Doorlys 5yo Rum, Orange, Angostura Bitters, Marmalade

NEGRONI **£10**

Cotswolds Dry Gin, Campari, Vermouth

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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