

VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



SEASONAL STARTERS

Ingredients from the garden & our local suppliers

HONEY ROAST HAM TERRINE, Piccalilli, Pickled Walnuts, Toasted Sourdough (*gfo, df*) **£10**

PAN FRIED SCALLOPS, Squid Ink Risotto (*gf, df*) **£14**

GRESSINGHAM DUCK BREAST, Watercress & Pomegranate Salad, Roasted Hazelnut, Orange & Honey Dressing **£12**

CONFIT BEETROOT & GOATS CHEESE MOUSSE, Candied Pecans **£11**

SIGNATURE STEAKS

8oz HEREFORD RUMP STEAK - **£26**

10oz HEREFORD SIRLOIN STEAK - **£32**

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

SELECTION OF SAUCES OR BUTTERS – Bovril Butter, 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, House Pickles, Fries, Cheddar Cheese (*gfo, dfo*) **£20**

PAN FRIED SEABASS, Paprika Roasted New Potatoes, Roasted Tomato Relish, Garden Chard, Crushed Nuts **£23**

SAFFRON RISOTTO, Butternut Squash, Candied Beetroot, Crisped Sage, Herb Oil **£18 (Add Feta £4)**

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

WILD GARLIC PESTO RIGATONI, Parmesan, Spinach **£16**

MAPLE GLAZED BELLY OF PORK, Pomme Puree, Braised Red Cabbage, Purple Sprouting Broccoli, Black Pudding Bon Bon, Crackling Crumb, Cider Reduction **£26**

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

DECONSTRUCTED VANILLA CHEESECAKE, Cherry Sorbet (*gf*) **£11**

RHUBARB & APPLE OAT CRUMBLE, Chantilly Cream **£10**

DARK CHOCOLATE DELICE, Caramelised White Chocolate, Passionfruit **£12**

STICKY TOFFEE PUDDING, Butterscotch, Candy Pecans **£10**

SELECTION OF ICE CREAM & SORBET *2 Scoops* **£5** / *3 Scoops* **£7**

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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