

# VERZON HOUSE

KITCHEN • BAR • ROOMS



## SAMPLE WINTER LUNCH MENU

### LIGHT LUNCH – Served until 2.15pm

**Verzon Burger**, Caramelised onions, Camembert, Brioche Bun, Mayo, LTO & Fries 16

**Knightwick Ham & Wholegrain Mustard Sauce**, Garden Leaves, Tyrells Crisps 8

**Smoked Salmon & Cream Cheese, Dill and Lemon**, Garden Leaves, Tyrells Crisps 10

**Grilled Cheddar Cheese & Chutney**, Garden Leaves, Tyrells Crisps 7

Upgrade to fries £1.50

### Prix-Fixe

2 Courses - £19.95 / 3 Courses - £25.95

Served until 2.15pm

### STARTERS

RED WINE POACHED PEARS & CRUMBLLED STILTON, Candied Walnuts, Cranberry Vinaigrette, Fresh Greens, Belgian Endive

SOUP OF THE DAY served with Toasted Focaccia

CINNAMON GRILLED FIGS, Parma Ham, Fig Gel, Rocket, Parmesan Crisps, Willy's Balsamic Reduction, Crème Fraiche, Toasted Seeds (gf)

WYE VALLEY SMOKED SALMON, Cucumber, Dill, Crème Fraiche, Salmon Caviar, Garden Fresh Herbs, Preserved Lemons

### MAINS

DUET OF BEEF, Grilled 4oz Bistro Steak and Garlic and Herb Braised Beef served with Mashed Potatoes, Roasted Root Vegetables, Caramelised Brussel Sprouts and Red Wine Sauce

HERB AND GARLIC PAN ROASTED 4OZ BREAST OF CHICKEN, Willy's Eureka Glazed New Potatoes, Roasted Root Vegetables, Brussel Sprouts, Herb Sauce

CRISPY SEARED 4OZ STONE BASS FILLET, Cream & Chive Crushed Potato, Root Vegetables, Brussel Sprouts, Thyme Butter sauce

BUTTERNUT SQUASH THREEWAYS, Spice Roasted Butternut Squash, Coconut and Ginger Butternut Puree, Crispy Butternut, Pomegranate, Sautéed Kale drizzled with a Chilli & Garlic Peanut Sauce

**DISHES/PRICES MAY VARY DUE TO SEASONALITY/SUPPLY.**

**\*Please ask your server for the Dessert Menu\***

*Allergēns: all 14 allergēns hāndled 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*