# VERZON HOUSE

KITCHEN • BAR • ROOMS

\$ | 🎮 | 🦫

### January Light Lunch Served Tuesday-Saturday 12-2.15pm

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

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

Or Prix-Fixe 2 Courses - £19.95 / 3 Courses - £24.95

#### **STARTERS**

RED WINE POACHED PEARS & CRUMBLED 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

## MAIN COURSE

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

> ROAST CHICKEN SUPREME Potato and Parmesan Gnocchi, Jerusalem Artichoke, Puree Rainbow Chard

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 (V)

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

Dishes, prices and ingredients may change due to seasonality. Please see daily menus

*Our kitchen handles all 14 allergens, so please speak to our restaurant manager or waiting team and advise us of any food allergies on booking or arrival.* 

*There is a 12.5% discretionary service charge added to your bill. We don't expect you to pay for the service if it wasn't good enough! We would appreciate the feedback so we can improve.*