

# VERZON HOUSE

KITCHEN • BAR • ROOMS



## Dinner Menu

**Verzon Burger**, Worcestershire Glazed Hereford Beef Burger topped with Crispy Bacon, Melted Camembert Cheese served on Toasted Brioche Bun with Garlic Mayo, LTO and Fries 16

**Beer Battered Haddock & Chips**, Crushed Peas, Tartar Sauce, Lemon 20

**8oz Bistro Steak**, Portobello Mushroom, Onion Rings, Triple Cooked Chips, Roast Tomato 26

**Braised Beef Ragu and Reginette Pasta**, Sundried Tomatoes, Caramelized Onion, White Truffle Oil, Parmesan, Rocket 18

### 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

### 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

**TARRAGON AND BUTTER ROASTED CHICKEN SUPREME**, Roasted Baby Potatoes, Root Vegetables, Caramelised Brussel Sprouts and Herb and Garlic Sauce

**CRISPY SEARED COD FILLET**, Cream & Chive Crushed Potato, Root Vegetables, Brussel Sprouts, White Wine and 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

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

2 Courses - £26.50 / 3 Courses - £29.50

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

*We hope you have a lovely evening. There is a 12.5% service charge added to your bill, this is at your discretion. If you would like it removed, please speak to a member of team.*

*We appreciate any feedback so we can improve.*

# VERZON HOUSE

KITCHEN • BAR • ROOMS



## DESSERTS

### VELVETY CHOCOLATE TART

Chantilly Cream, Crunchy Honeycomb, Vanilla and Citrus Sauce

### LEMON MERINGUE

topped with Italian Meringue and Torched

### APRICOT GALETTE

Vanilla Ice Cream and served with Caramel Sauce

### WINTER SPICED PUDDING

With Brandy Soaked Fruit, Toffee Sauce, Brandy Butter Sauce and Gingernut & Brandy Ice Cream

2 Courses - £26.50 / 3 Courses - £29.50

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

*We hope you have a lovely evening. There is a 12.5% service charge added to your bill, this is at your discretion. If you would like it removed, please speak to a member of team.*

*We appreciate any feedback so we can improve.*