

Verzon Dinner Menu



Starters

Ham Hock Terrine, Burnt Apple puree, Sourdough crisp & Pickled Shallots £13 GF/DF

Charcuterie Board, House Pickles, Homemade Focaccia £12/£20 GF0

Moules Mariniere, Verzon White Wine, Shallots, Garlic, Chilli, Parsley, Cream £14 GF0

Salt Baked Beetroot, Whipped Goats Cheese, Toasted Pine Nuts, Olive Caramel £12GF

Anti Pasti Board, Selection of Pickles, Stuffed Red Peppers, Artichokes, Hummus,
Olive Oil & Balsamic, Homemade Focaccia £10/£18 GF0

Mains

8oz Rump £28 GF/DF0

8oz Sirloin £32 GF/DF0

Steaks served with Triple Cooked Chips, Onion Rings, Mushroom & Grilled Tomato

Choose from Blue Cheese, Peppercorn or Bearnaise Sauce

Beer Battered Fish & Chips, Tartar Sauce, Crushed Peas £20 GF/DF

6oz Beef Burger, Bacon, Red Onion Marmalade, Coleslaw £20 GF0/DF0

Served with the choice of Brie or Blue cheese & Regular or Sweet Potato Fries

Wild Mushroom Risotto, Parmesan Crisp £18 GF0/DF0

Pan Fried Trout, Crushed New Potatoes, Tenderstem, Salsa Verde £22 GF/DF0

Buddha Bowl, Roasted Butternut Squash, Curly Kale, Quinoa, Pomegranate,

Crispy Chickpeas, Pickled Red Onion, Leafy Greens & Balsamic £16 GF/DF

Add Halloumi £5/ Chicken £7/ Rump Steak £10

Truffle Fries £5 GF

Triple Cooked Chips £5 GF/DF House Salad £5 GF/DF

Desserts

Mixed Berry Eton Mess £10 GF

Chocolate & Mascarpone Sundae, Brownie Chunks, Salted Caramel £12 GF

Sticky Toffee Pudding, Caramel Sauce & Clotted Cream £10 GF

Selection of British Cheeses, Fudges Cheese Biscuits, Homemade Chutney & Grapes £15/£22
GF0

Any dietary requirements will be catered for accordingly