

Verzon Lunch Menu



Starters

- Ham Hock Terrine, Burnt Apple Puree, Puffed Crackling, Pickled Shallots £13 GF/DF
Charcutiere 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 £12 GF
Anti Pasti Board, Selection of Pickles, Stuffed Red Peppers, Artichokes, Hummus,
Olive Oil & Balsamic, Homemade Focaccia £10/£18 GF0
Ploughmans Board, Pork Pie, Honey Roasted Ham, Puffed Pork Scratching,
Cheese Scone, Warm Toasted Bread, Pickled Cabbage & Shallots,
Homemade Chutney & British Cheese £20

Mains

- 8oz Rump £28 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
Pan Fried Trout, Crushed New Potatoes, Tenderstem, Salsa Verde £22 GF/DF0
Wild Mushroom Risotto, Parmesan Crisp £18 GF0/DF0
Chicken Caesar Salad, Served on a Bed of Garden Leaves with Anchovies, Croutons &
Parmesan £18 GF0/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

Sandwiches & Baguettes GF0/DF0

- All Served with a Side Salad & Vegetable Crisps, On a Choice of White or Granary
Mature Cheddar and Chutney £8 Prawn & Marie Rose £10 Ham & Mustard £9.5
Smoked Salmon & Cream Cheese £12 Steak & Mushroom £15

Deserts

- Mixed Berry Eton Mess £10 GF
Chocolate Brownie, Raspberry Sorbet £12 GF
Sticky Toffee Pudding, Caramel Sauce & Clotted Cream £10.5 GF
Selection of British Cheeses, Fudges Cheese Biscuits, Homemade Chutney & Grapes £15/£22 GF0

Any dietary requirements will be catered for accordingly