



VERZON House Verzon Lunch Menu

Fresh Maldon Rock Oysters with Lemon, Tabasco, Shallot Vinagrette £5 each
House Bread & Whipped Butter £6

Starters

Citrus Cured Trout, Compressed Cucumber, Pickled Fennel, Horseradish Butter Milk £12
Chicken & Pancetta Terrine, Chicken Skin, Radish, Bitter Leaves, Sourdough Croute £12
Soup Of The Day £11
Mushroom Parfait, Pickled Shimeji, Pickled Shallot, Pickled Walnut Ketchup, Sourdough £13
Asian Beef Salad, Siracha Glazed Crispy Beef, Sesame, Peanut £14

Mains

"Verzons Burger"- 6oz Herefordshire Beef Patty, Bacon Jam, Gem Lettuce,
Tomato, Gherkin, Onion Mayo, Slaw & Fries, Homemade Brioche Burger Bun £21
8oz Rump Steak, Beef Fat Rosti, Roscoff Onion, Onion Puree, King Oyster Mushroom £32
8oz Ribeye Beef Fat Rosti, Roscoff Onion, Onion Puree, King Oyster Mushroom £40
Beer Battered Haddock & Chips, Mushy Peas, Lemon, Tartar Sauce £21
Curry Sauce £1.5
Braised Blade of Beef, Chard Tenderstem, Black Garlic Emulsion, Smoked Mash £23
Market Fish (Ask Your Server For Today's Catch) £Market Price
Chicken Caesar Salad, Served on a Bed of Gem Lettuce with Anchovies, Sourdough Croutons &
Caesar Dressing £18
Verzon Garden Risotto £20
Charcuterie Board, Local Cured Meats, Olives Cornichons, House Bread £15

Sandwiches & Baguettes

All Served with a Side Salad & Vegetable Crisps, On a Choice of White or Granary
Fish Goujon Tartar Sauce, Gem Lettuce £12 King Prawn & Marie Rose, Gem Lettuce £12
Red Pepper Hummus, Avocado & Chickpea £12 Prosciutto Ham, Avocado, Goats Cheese £14
Steak Sandwich, Red Onion Chutney, Horseradish, Rocket £15

Desserts

Dark Chocolate Cremeux, Blackberries , Cocoa Nib, Bay Leaf Ice Cream £10
Treadle Tart, Clotted Cream £9
Lemon Iced Parfait, Yoghurt, Pecan Granola, Meringue £10
Cheese Board, Quince Jelly, Pickled Celery, Tomato Chutney, Cheese Biscuits

3 Cheese £15

5 Cheese £21

Any dietary requirements will be catered for accordingly