

# VERZON

KITCHEN ♦ BAR ♦ ROOMS



## STARTERS

ISLE OF WIGHT TOMATO TARTARE, olive caramel, whipped avocado,  
cernay goats curd 8.5

PRESSING OF HAM HOCK, SMOKED CHICKEN & BLACK PUDDING, piccalilli, cured  
egg yolk 8.5

TANDOORI WOOD PIGEON, mango chutney, Mumbai toastie 10

WILLY'S SOUSED CORNISH MACKEREL, smoked beetroot, horseradish, elderflower 9

TREALY FARM CHARCUTERIE, Netherend Farm butter, Ledbury loaf 8/14

## MAINS

SLOW COOKED RUMP OF HEREFORD BEEF, brisket chili con carne, broad bean salsa,  
confit rice 27

CORNISH TURBOT, clams, chorizo, ceps & brown butter mash 29

OPEN RAVIOLI OF SUMMER VEGETABLES, baba ghanoush, fennel, parmesan 16

LOIN OF TEME VALLEY LAMB, heritage carrot, potato wrapped shoulder,  
pickled red cabbage, caper jus 27.5

HEREFORD RIB OF BEEF, shin croquette, beer braised onions, triple cooked chips,  
bearnaise 60 *for two*

## SIDES

TRIPLE COOKED CHIPS 4

CHILLI & GARLIC HISPI CABBAGE 4

CHIVE NEW POTATOES 4

PLEASE LET US KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR FOOD ALLERGIES AND WE CAN  
PROVIDE A FULL LIST OF ALLERGENS ON OUR MENUS

A 10% discretionary service charge is added to your bill. Please ask a member of staff if you would like it removed, thank you.