

VERZON

KITCHEN ♦ BAR ♦ ROOMS



STARTERS

SPICED AUBERGINE SOUP, cumin, aubergine bhaji 7

PRESSING OF SMOKED GUINEA FOWL & WILD MUSHROOM, Jerusalem artichoke, cured yolk 9

STEAMED WELSH MUSSELS, organic cider, sage, Ledbury loaf 7.5

SALT SHETLAND COD, mulled shallot, celeriac veloute 10

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

MAINS

BEER BATTERED CORNISH HADDOCK, triple cooked chips, tartar sauce, crushed peas 17

10oz HEREFORD RUMP STEAK, pickled onion rings, béarnaise sauce, fries 24

HEREFORD STEAK BURGER, Peter Cooks brioche bun, red onion marmalade, Shropshire blue, fries 16

LEEK, WALNUT AND CASHEL BLUE TAGLIATELLE, pickled walnut, smoked rapeseed oil 12

TREACLE CURED FILLET OF HEREFORD BEEF, roast garlic mash, celeriac,
beef bourguignon 32

CORNISH GILT HEAD BREAM, smoked bacon and cauliflower croquette, cheddar fondue, pickled apple 21

WILD MUSHROOM, CELERiac & SPINACH PANCAKES, pickled mushrooms, onion fritter 18

PUFF PASTRY WRAPPED MIDDLE WHITE PORK, sage and onion, charred leek, belly croquette 23

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

SERVICE CHARGE HAS NOT BEEN ADDED