

VERZON HOUSE

KITCHEN • BAR • ROOMS



ASK ABOUT OUR IMMUNITY & INNER HEALTH BOOSTING WILLY'S MOCKTIALS

SEASONAL STARTERS

Ingredients from the garden & our local suppliers

SOUP OF THE DAY

- MUSHROOM & TRUFFLE RAVIOLI consommé 'en croute' wild mushrooms, artichoke, truffle oil **10**
CHASE GB GIN CURED 'CHALK STREAM' TROUT nasturnium kimchi, pickled seed, wasabi **8**
KNIGHTWICK SMOKED HAM HOCK & GUINEA FOWL PRESSING piccalilli ketchup, sourdough crisp **10**
SALT COD & SAFFRON ARANCINI smoked pepper veloute, chorizo & cannellini **8**
BAKED GOATS CHEESE MOUSELINE confit of tomatoes, parmesan foam **9**

MAINS

Including Organic & free range from our local food heroes

- ROAST TURKEY & LEG HOTPOT sprouts, pancetta, chestnuts **24**
FILLET OF SALMON saffron creamed potatoes, mussel chowder, samphire **20**
EASTNOR VENISON LOIN pickled red cabbage, pumpkin gratin, blackberries **28**
SMOKED CAULIFLOWER & CELERIAC PITIVIER almond cauliflower cream, sprouting broccoli **18**

CLEAN & LEAN

Our own recipe's to boost energy and wellness

- POWER SALMON quinoa, edamame, chickpeas, nuts, compressed apple, Willy's ACV salad dressing **12.5**
WARM WINTER 'PANZANELLA' BLUSHED TOMATOS carrots & cucumber, pumpkin & sunflower seeds, Willy's balsamic dressing **12**
PLOUGHMAN'S (Choice of meat/fish/veg) with celery, radish, pickles, damson apple chutney, sourdough **12**
FISH CAKE braised peas, basil cream, baby potatoes **15**

BITES & SIDES (lunch only)

Served with Verzon slaw

- VERZON HOT CHILLI GARLIC CRISPS salt & vinegar dip **4**
ENGLISH CHARCUTERIE pickles, toasted sourdough **8**
HALLOUMI field mushroom, carrot butter, 'Pangritata' bran bread **9**
CAULIFLOWER MELT golden raisins, pistachio, manchego, bran bread **9**
FISH FINGER sandwich tartar sauce, soft roll **9.5**
BLACK BOMBER WELSH RAREBIT apple balsamic glaze, sourdough **9.5**

TRADITIONAL

- 10Z HEREFORD RUMP STEAK field mushrooms, onion rings,
béarnaise sauce & chips **16.5**
FISH AND CHIPS crushed minted peas, tartar sauce **15**
VENISON STALKER PIE buttered green vegetables **14**

SELECTION OF DAILY SIDES & SPECIALS

HOME MADE PUDDINGS & BRITISH CHEESES

- TRADITIONAL CHRISTMAS PUD brandy butter **8**
DARK CHOCOLATE FONDANT caramelised white chocolate icecream **10**
PISTACHIO CAKE vanilla cremeaux, spiced orange sorbet **9**
WHITE CHOCOLATE & MASCARPONE SUNDAE coffee caramel, espresso jelly **8**
BRITISH CHEESE BOARD fig chutney, fudges biscuits **12**

SUNDAY LUNCH

2 COURSES £30 / 3 COURSES £35

Served Sunday's 12-2.30. Reserve today!

BOTTLE SHOP

Our full range of local Ciders, wines
and our own organic Willy's ACV available in our shop
Save 10% Today.