

# VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



## SEASONAL STARTERS

*Ingredients from the garden & our local suppliers*

- CHASE GB GIN CURED 'CHALK STREAM' TROUT nasturnium kimchi, pickled seed, wasabi **8**
- KNIGHTWICK SMOKED HAM HOCK & FREE RANGE CHICKEN PRESSING carrot, coddled hens yolk **10**
- SALT COD & SAFFRON ARANCINI smoked pepper veloute, chorizo & cannellini **8**
- GOATS CHEESE PANNA COTTA confit of tomatoes, parmesan foam **9**

## MAIN DISHES

*We source sustainable, organic & free range from our local food heroes where possible*

- BARBURY DUCK pommes anna, carrot, blueberries **19**
- CORNISH HALIBUT samphire, new potatoes, clams, beurre blanc **25**
- 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, chickpeas, flax seeds, nuts, compressed apple, Willy's ACV salad dressing **12.5**
- WARM WINTER 'PANZANELLA' BLUSHED TOMATOES  
carrots & cucumber, pumpkin & sunflower seeds, Willy's balsamic dressing **12**
- FISH CAKE crushed peas, basil cream, baby potatoes **15**

## ON BITES (for lunch only)

*Served with Verzon slaw*

- HOT CHILLI GARLIC CRISPS salt & vinegar dip **4**
- PI CHARCUTERIE pickles, toasted sourdough **8**
- SMI field mushroom, carrot butter, 'Pangritata' bran bread **9**
- POWER MELT golden raisins, pistachio, manchego, bran bread **9**
- VEGETARIAN SANDWICH tartar sauce **9.5**

## VERZON CLASSICS

- 10oz HEREFORD RUMP STEAK field mushroom, onion rings, béarnaise sauce & potato gratin **28**
- BEER BATTERED HADDOCK AND POTATOES crushed minted peas, tartar sauce **12**