VERZON HOUSE

KITCHEN • BAR • ROOMS



SMALL PLATES

KNIGHTWICK SMOKED HAM HOCK & FREE-RANGE GUINEA FOWL PRESSING piccalilli, coddled hen yolk £10

SALT COD & SAFFRON ARANCINI

smoked pepper velouté, chorizo & cannellini £10

GOATS CHEESE PANNA COTTA

confit of tomatoes, parmesan foam £9

TREALY FARM CHARCUTERIE pickles,

toasted Peter Cook's Ledbury loaf £8

LARGE PLATES

10oz HEREFORD RUMP field mushroom, onion rings, bearnaise, chips £18
BEER BATTERED HADDOCK AND CHIPS crushed minted peas, tartar £16
TREACLE CURED FILLET OF BEEF celeriac, foie gras, Madeira £36
SMOKED CAULIFLOWER & CELERIAC PITIVIER
almond cauliflower cream, sprouting broccoli £18

SIDES

CHILLI & GARLIC BUTTERED HISPI CABBAGE £4.5

DRESSED LEAVES, WILLY'S ACV, HONEY & GRAIN MUSTARD DRESSING £4.5

GARDEN MINT BUTTERED SMALL POTATOES £4.5

TRIPPLE COOKED CHIPS £3.5

PUDS

RUM & VANILLA CRÈME BRULEE caramelised banana, rum raisin ice-cream £9

DARK CHOCOLATE FONDANT caramelised white chocolate ice-cream £10

WHITE CHOCOLATE & MASCARPONE SUNDAE coffee caramel, espresso jelly £8

BRITISH CHESSES damson & apple chutney, Fudges biscuits £12

Allergens: All 14 allergens are handled in our kitchen. Please advise any allergies on booking/arrival.