

VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS

SEASONAL STARTERS

Ingredients from the garden & our local suppliers

- BUTTERNUT SQUASH SOUP pomegranate, apple, pickled ginger **7**
- SMOKED KNIGHTWICK HAM HOCK & CHICKEN PRESSING carrot, coddled yolk **10**
- GOATS CHEESE PANNA COTTA confit of tomatoes, parmesan foam **9**
- GARDEN NASTURTIUM CURED CHALK STREAM TROUT kimchi, wasabi, pickled seeds **9**
- BREAST OF PIGEON golden beetroots, fig **12**
- TREALY FARM CHARCUTERIE pickles, toasted Peter Cooks Ledbury Loaf **8/14**

MAIN DISHES

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

- TREACLE CURED FILLET OF BEEF celeriac, Foie gras, Madeira **36**
- HEREFORD STEAK BURGER red onion marmalade, pickled red cabbage, bath blue, truffle mayo fries **16**
- 10oz HEREFORD RUMP STEAK mushroom, pickled onion rings, triple cooked chips, béarnaise sauce **22**
- POWER SALMON quinoa, chickpeas, flax seeds, nuts, compressed apple, Willys' ACV salad dressing **18**
- WILD MUSHROOM & CELERIAC PEARL BARLEY RISOTTO bath blue, charred sprouting broccoli **17**
- BEER BATTERED HADDOCK & CHIPS crushed minted peas, tartar sauce **18**

SIDES

- CHILLI & GARLIC BUTTERED HISPI CABBAGE **4.5**
- DRESSED LEAVES, WILLYS' A.C.V, HONEY & GRAIN MUSTARD DRESSING **4.5**
- GARDEN MINT BUTTERED NEW POTATOES **4.5**
- TRIPLE COOKED CHIPS **4.5**
- TRUFFLE MAC & CHEESE CROQUETTES truffle mayo **5.5**