

VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS

SEASONAL STARTERS

Ingredients from the garden & our local suppliers

BUTTERNUT SQUASH SOUP pomegranate, apple, pickled ginger **7**

KED KNIGHTWICK HAM HOCK & CHICKEN PRESSING black pudding, Willy's Turmeric ACV & carrot p

GOATS CHEESE PANNA COTTA confit of tomatoes, parmesan foam **9**

BREAST OF PIGEON choucroute, roasted apple, fermented chilli **12**

SMOKED HADDOCK KEDGEREE ARANCINI coddled hens yolk, curried coconut broth **10**

GARDEN NASTURTIUM CURED CHALK STREAM TROUT, wasabi, kimchi, pickled seeds **9**

TREALY FARM CHARCUTERIE pickles, toasted Peter Cooks Ledbury Loaf **8/14**

MAIN DISHES

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

SIRLOIN OF HEREFORD BEEF crispy cheek, fermented garlic mash, carrot **28**

POWER SALMON quinoa, chickpeas, flax seeds, nuts, compressed apple, Willy's ACV salad dressing **1**

10oz HEREFORD RUMP STEAK mushroom, pickled onion rings, triple cooked chips, béarnaise sauce **2**

WILD MUSHROOM & CELERIAC PEARL BARLEY RISOTTO bath blue, charred sprouting broccoli **17**

EASTNOR VENISON & BLACKBEAN CHILLI rice foam, dark chocolate, pumpkin seed, refried beans **2**

HEREFORD STEAK BURGER, red onion marmalade, pickled red cabbage, bath blue, willys fire mayo, frie

BEER BATTERED HADDOCK AND CHIPS, crushed minted peas, tartar sauce **18**

SIDES

CHILLI & GARLIC BUTTERED HISPI CABBAGE **4.5**

DRESSED LEAVES, WILLY'S A.C.V, HONEY & GRAIN MUSTARD DRESSING **4.5**