

# VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



## SEASONAL STARTERS

*Ingredients from the garden & our local suppliers*

SMOKED POTATO & GARDEN LEEK SOUP, wild garlic, Peter Cooks Ledbury Loaf **7**

ISLE OF WIGHT TOMATOES, whipped goats curd, hazelnuts **9**

WYE VALLEY ASPARAGUS, Monmouthshire air-dried ham, hens egg, burnt butter hollandaise **10**

SMOKED CHURCHILL FARM CHICKEN, Pickled shimeji, garden chive, walnut **10**

BEETROOT & HORSERADISH CURED CHALK STREAM TROUT, fire mayo, kimchi, nasturtium **10**

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

## MAIN DISHES

TEME VALLEY SPRING LAMB, Jersey Royals, wild garlic, Wye Valley asparagus **30**

10oz HEREFORD RUMP STEAK, mushroom, pickled onion rings, triple cooked chips, bearnaise **22**

MUSHROOM, ASPARAGUS & WILD GARLIC TAGLIATELLE, Preserved tomatoes, goats curd **17**

FILLET OF CORNISH HAKE, Nori pressing, Chukka Wakame, tenderstem broccoli **21**

POWER SALMON, quinoa, chickpeas, nuts, compressed apple, Willys' ACV salad dressing **18**

BEER BATTERED HADDOCK & CHIPS, crushed peas, tartar sauce **18**

HEREFORD STEAK BURGER, onion marmalade, pickled red cabbage, bath blue, Willys' fire mayo, fries **16**

## SIDES

CHILLI & GARLIC BUTTERED HISPI CABBAGE **4.5**

GARDEN MINT & GARLIC BUTTERED JERSEY ROYALS **4.5**

DRESSED LANE COTTAGE LEAVES, Willy's ACV, honey and grain mustard dressing **4.5**

TRIPLE COOKED CHIPS **4.5**

FERMENTED GARLIC MASH **4.5**

*Allergens: all 14 allergens handled in our kitchen. Please advise on allergies on booking/arrival.*