

VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



SEASONAL STARTERS

Ingredients from the garden & our local suppliers

GARDEN COURGETTE, TOMATO & CHILLI GAZPACHO, Garden herbs, Bath blue 7

KNIGHTWICK HAM HOCK PRESSING, Piccallili, black pudding bon bon 10

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

SMOKED CHURCHILL FARM CHICKEN CAESAR, Anchovies, parmesan 9

MAIN DISHES

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

TREACLE CURED FILLET OF HEREFORDSHIRE BEEF, Lentils, wasabi mash 30

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

FILLET OF CORNISH TURBOT, Brown rice, garden broad beans, Thai green curry 21

WILD MUSHROOM & SPINACH TAGLIATELLE, Preserved tomatoes, goats curd 17

DESSERTS

ROAST HAZELNUT CRÈME BRULÉE, shortbread, praline 9

DARK CHOCOLATE DELICE, White chocolate, raspberries 10

CARROT CAKE, Vanilla, garden strawberries 9

SELECTION OF BRITISH CHEESES, Fig chutney, Millers biscuits 12

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