

VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS



SEASONAL STARTERS

Ingredients from the garden & our local suppliers

- CAULIFLOWER SOUP, truffle oil, Oxford blue **7**
- ISLE OF WIGHT TOMATOES, whipped goats curd, hazelnuts **9**
- KNIGHTWICK HAM HOCK PRESSING, Piccalilli, black pudding **9**
- BEETROOT & HORSERADISH CURED CHALK STREAM TROUT, fire mayo, kimchi **10**
- HOT SMOKED SALMON FISH CAKE, pearl onions, chive butter sauce **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

- 10oz HEREFORD RUMP STEAK, mushroom, pickled onion rings, triple cooked chips, bearnaise **22**
- GARDEN BROAD BEAN & WILD MUSHROOM TAGLIATELLE, Preserved tomatoes, goats curd **17**
- CHURCHILL FARM CHICKEN, asparagus, puy lentils, shallots, fermented garlic mash **21**
- POWER SALMON, quinoa, chickpeas, nuts, compressed apple, Willys' ACV salad dressing **20**
- BEER BATTERED HADDOCK & CHIPS, crushed peas, tartar sauce **18**
- HEREFORD STEAK BURGER, onion marmalade, pickled red cabbage, bath blue, Willy's fire mayo, fries **16**

HOMEMADE DESSERTS & BRITISH CHEESES

- ROAST HAZELNUT CRÈME BRULEE, shortbread, praline **9**
- DARK CHOCOLATE DELICE, white chocolate, raspberry **10**
- WYE VALLEY RHUBARB, carrot cake, vanilla **10**
- WHITE CHOCOLATE & MASCARPONE SUNDAE, coffee caramel, espresso jelly **8**
- SELECTION OF BRITISH CHEESES, fig chutney, Millers biscuits **12**

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