



WHILE YOU WAIT

FRESH PORTHILY OYSTERS, Lemon, Tabasco, Shallot Vinaigrette (*gfo, df*) **£5 EA**

HOUSE BREAD & WHIPPED BUTTER (*gfo, dfo*) **£6**

MIXED PITTED OLIVES **£3.5**

SEASONAL STARTERS

Ingredients from the garden & our local suppliers

SMOKED MACKEREL PATE, Pickled Carrot, Quince, Rye Cracker (*gfo, df*) **£12**

CHICKEN LIVER PARFAIT, Beer Pickled Onions, Roasted Walnuts, Sourdough Crumb, Toasted Brioche (*gfo*) **£13**

SOUP OF THE DAY (*gfo*) **£11**

PAN SEARED SCALLOPS, Jerusalem Artichoke, Compressed Apple, Emulsified Chicken Sauce (*gf*) **£15**

MUSHROOM PARFAIT, Pickled Shimeji, Pickled Shallot, Walnut Ketchup, Sourdough (*gfo*) **£13**

STEAK TARTARE, Egg Yolk Puree, Torched Mooli, Potato Crisps (*gf/df*) **£15.5**

SIGNATURE STEAKS

8oz RUMP STEAK - **£32**

10oz RIBEYE STEAK - **£40**

1kg COTE DE BOEUF, For 2 - **£110**

Served with Beef Fat Rosti, Roscoff Onion, Onion Puree, King Oyster Mushroom (*gf, dfo*)

ADD A SAUCE - Peppercorn/ Red Wine/ Blue Cheese **£4.5**

MAIN DISHES

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

VERZONS BURGER, 6oz Herefordshire Beef Patty, Bacon Jam, Gem Lettuce, Tomato, Gherkin, Caramelized Onions, Cheddar, Slaw, Homemade Brioche Bun, Fries (*gfo*) **£21**

BRAISED BLADE OF BEEF, Black Garlic Emulsion, Charred Tenderstem Broccoli, Creamed Mash (*gf, dfo*) **£23**

MARKET FISH (Ask Your Server For Today's Catch) **£MP**

BEER BATTERED HADDOCK & CHIPS, Mushy Peas, Tartar Sauce (*gf, df*) **£21** – Add Curry Sauce **£1.5**

ROASTED DUCK BREAST, Beetroot, Rainbow Chard, Sauternes Sauce (*gf, dfo*) **£30**

BRAISED PORK BELLY, Parsnip, Compressed Pear, Fennel, Pork Jus (*gf*) **£26**

SQUASH & SAGE GNOCCHI, Hazelnut, Lemon & Browned Butter Sauce **£21**

SIGNATURE SIDES

Truffle & Parmesan Fries **£6**

Creamed Spinach (*gf*) **£6**

Charred Tenderstem, Toasted Almonds (*gf, dfo*) **£5.5**

Creamed Potato, Confit Garlic, Crispy Onions, Chive (*gf*) **£6**

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



DESSERTS

MILK CHOCOLATE & SALTED CARAMEL TART, Caramelized Clementine, Honeycomb **£10**

HONEY & ALMOND CAKE, Caramelized Apple, Almond Tuile, Spiced Cinnamon Ice Cream **£11**

VANNILA CRÈME BRULEE, Tropical Fruit Salsa, Pineapple Sorbet (gf) **£12**

SELECTION OF BRITISH CHEESES, Cheese Biscuits, Homemade Chutney & Grapes **£15/£22**

AFTER DINNER

COFFEE

Cappuccino **£4.25**

Latte **£4.25**

Americano **£4**

Mocha **£4.75**

Espresso **£2.75 / £4**

Flat White **£4.25**

Tea **£4.5**

Hot Chocolate **£4.5**

Irish Coffee **£10**

DIGESTIF

1276 Blueberry Ice Wine 75ml **£7**

Chateau Le Fage 75ml **£5**

1276 Pear Ice Wine 75ml **£7**

Taylors LBV Port 50ml **£7**

COCKTAILS

Marmalade Manner £13

Orange Rum, Buffalo Trace, Marmalade, Angostura Bitters

Cherry Chase £14

Disaronno, Cherry Liqueur, Sloe Gin, Orgeat, Lemon, Cranberry, Egg White

Espresso Martini £12.5

Vodka., Khlua, Espresso, Vannilla

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