

SAMPLE MENU

V ——— **THE** ———
VERNON
INN • RESTAURANT
———— **HANBURY** ———

Hot scratchings, apple sauce / £2.50

Hummus, foccacia, olive oil
& balsamic / £4.50

Hot pork & black pudding
sausage pasty & piccalilly / £4.50

Olives, sun-blushed tomato
& pickled garlic / £3.50

Whitebait, smoked paprika aioli / £4

Lamb kofte, raita & flat bread / £4.50

Pork belly croquettes, grain mustard aioli
or apple sauce / £3.50

Chargrilled chuck steak burger / £10
With Emmental cheese, pickle, tomato,
relish & home chips

FILLED CIABATTA ROLLS

Filled ciabatta roll (white or malted)
served with straw fries / £6.50

Please choose your filling:

pate & chutney
cheddar & piccalilli
ham hock
tomato & mustard,
rare beef horseradish & watercress
smoked salmon & cucumber cream cheese

FOR SHARING

Charcuterie / £16

antipasti, sun-blushed tomatoes, olives, pickled garlic
& artisan breads for two people to share

Box baked camembert / £12

with onion chutney, pickles & artisan breads for two
people to share

Two Courses / £16.95 Three Courses / £19.95

Available

Monday - Thursday (12-3pm & 6-9pm) - Friday - Saturday (12-3pm & 6-7pm)

START

Chef's daily soup

With rustic breads (V)

**Oak smoked salmon
& prawn cream cheese
roulade**

With lemon dressing

**Ham hock timbale ras el
hanout**

With crème fraiche, pea & broad
bean salsa verde & toast

MAIN

Baked fillet of hake

With herb crust, coriander & lime
tartare & tomato salsa

Slow roast belly of pork

With caramelised apple, creamed
potato & black pudding crumb

**Chilli, garlic & samphire
linguini**

With fresh lime (V)

DESSERT

Apple tart Normande

With vanilla ice cream

Dark chocolate panacotta

With orange confit

**Blueberry & vanilla
cheesecake**

With blueberry compote

Please see our coffee selection on the desserts page

Hot drinks are not included in the set menu price

SET

Soup Dujour / £5
With artisan breads

Mackerel escabeche / £5
With coregano, fennel & chilli

**Carrot, orange & goats
curd salad / £7 / £12**
With toasted seeds
& honey-truffle dressing

Spiced duck wontons / £6
With Asian pickled vegetables

Half pint shellfish / £6.50
(Mussels, cockles & prawns) with
shallot vinaigrette & garlic aioli

**Warm Crab-saffron
savoury custard tart / £7**
With watercress

Calves liver / £7
With smoked bacon parfait,
cornichons, piccalilli, & toasted
soda bread

Crispy pork salad
£6 / £10
With apple, mustard, capers & vinaigrette

START

Lamb / £17

Rack & shoulder with crushed jersey royals, young carrots, fresh pea & broad bean salsa verde

Roast smoked sea reared trout / £18.50

With crab & herb gnocchi, samphire & lemon

Risotto / £10

(Pea & mint) with poached egg & parmesan

Linguine / £10

With portobello, Gorgonzola, spinach & garlic

Rare beef salad / £12

With rocket, parmesan, horseradish relish & potato croutons

Steamed hake fillet / £14

With squid ink linguine, spinach, shellfish broth

Cornfed chicken / £14

Breast & thigh with runner beans, broad beans, gem lettuce, cauliflower & truffle.

Ham hock, leek & mustard pie / £12

With champ potato, greens & gravy

SAMPLE

Ale battered haddock / £11

With home chips, pea puree, chunky tartare & charred lemon

Lambs liver / £10

With smashed butter beans, caramelised onions & pancetta.

Steaks

(Your waiter will inform you of chef's steak choices for today.)

Our steaks are 28 day aged premium cuts)

With roast flat caps & vine tomato, home chips, watercress

choose a sauce

cracked pepper / red wine jus / wild mushroom & stilton

MAIN

**Buttermilk
panna cotta / £6**
With vanilla poached English
strawberries & shortbread

**Peanut butter
cheesecake / £6**
With dark chocolate sorbet
& caramel

**Roasted peach "Melba"
sundae / £6.50**
With fresh raspberries
& vanilla ice cream

**Rhubarb & apple
crumble / £6**
With cinnamon custard

**Lemon & pine nut
tart / £6**
With basil-yoghurt sorbet

Chocolate / £7
Brûlée, fudge cake & sorbet

**SAMPLE
MENU**

Local Cheese plate / £9
With chutney, grapes, celery, biscuits, fig bread

COFFEE

Americano / £2.50
Latte / £2.95
Cappuccino / £2.95
Espresso / £2.25
Double Espresso / £3.50
Decaf Coffee / £2.50
Hot Chocolate / £2.95
Add Syrup / £0.50

SPECIALITY TEAS

Green Tea / £2.95
Earl Grey / £2.95
Darjeeling / £2.95
English Breakfast / £2.25

LIQUEUR COFFEES

Black Maria / £4.95
Irish Coffee / £4.95
Amaretto Coffee / £4.95
Baileys Coffee / £4.95

DESSERT

WHITE WINE

Floral & Spicy

La Baume Viognier

(France) An elegant viognier with hints of peach, honey and pear.

B. £21.99

San Giorgio Pinot Grigio

(Italy) A fresh floral wine with hints of pear with a soft citrus length.

B. £21.99 175ml/ £4.50 250ml/ £5.50

Bon Courage Gewürztraminer

(South Africa) Light and fresh on the palate with a lingering spicy lime and almond finish.

B. £18.99

Dry & Elegant

Pierre Lacasse Sauvignon Blanc

(France) Clean and crisp with a lovely palate of apple and melon.

B. £14.99 175ml/ £4.50 250ml/ £5.50

Peregrino Chardonnay

(Chile) A dry fruity wine with a sumptuous palate of tropical fruits.

B. £15.99 175ml/ £4.95 250ml/ £5.95

Neptune Point Sauvignon Blanc

(New Zealand) An elegant kiwi sauvignon with a nose and palate of passion fruit and gooseberry.

B. £19.99

Cloudy Bay Sauvignon Blanc

(Marlborough New Zealand) The most famous New Zealand wine in the world, try it and find out why.

B. £52

Fresh & Crisp

Paul Delane Chablis

(France) A crisp mineral wine with hints of brioche and lingering honey.

B. £29

Les Fondettes Sancerre

(France) An elegant Loire sauvignon with a lingering palate of lime, lemon and peach.

B. £31

Kleindal Chenin Blanc

(South Africa) Full bodied with flavours of pineapple, Granadilla, melon and green apple.

B. £14.99 175ml/ £4.50 250ml/ £5.50

770 Miles Chardonnay

(USA) A rich luxurious chardonnay with a peach and pineapple palate with a honey finish.

B. £17.99

Riversdale Sauvignon Blanc

(Marlborough, New Zealand) A complex Marlborough Sauvignon with a gooseberry, peach and lime palate.

B. £20

Rich & Luxurious

ROSE WINE

San Giorgio Pinot Grigio Rose

(Italy) A subtle wine with hints of strawberry and raspberry.

B. £15.99 175ml/ £4.95 250ml/ £5.95

Pierre Lacasse Rose

(France) A crisp fruity wine with hints of red berry and pomegranate.

B. £14.99 175ml/ £4.50 250ml/ £5.50

Cortestrada Rosato

(Italy) An easy drinking rose with a fruity strawberry and cream palate.

B. £14.50 175ml/ £4.50 250ml/ £5.50

Volandas Cabernet Rose

(Chile) Bright pink in colour with a strawberry, Cherry and citrus fruit palate.

B. £14.99 175ml/ £4.50 250ml/ £5.50

770 Miles White Zinfandel

(USA) Strawberry and cream sprinkled with sugar in a glass, delicious Californian rose.

B. £16.99 175ml/ £5.95 250ml/ £6.95

Crisp & Dry

Fruity

Sweet

RED WINE

Bright & Juicy

Pierre Lacasse Cabernet Sauvignon

(France) A juicy palate of soft forest fruits with a warm spicy finish.

B. £14.99 175ml/ £4.50 250ml/ £5.50

Peregrino Merlot

(Chile) A smooth, quaffable red with lovely silky tannins.

B. £14.99 175ml/ £4.50 250ml/ £5.50

Fleurie Appaye

(Beaujolais, France) A perfect example of the Gamay grape, with bright cherry and pomegranate on the palate.

B. £27

Senorial Rioja Tinto Rioja

(Spain) A lovely ruby red wine with a soft cherry nose and a plum and cacao palate.

B. £16.50

Neptune Point Pinot Noir

(New Zealand) Burgundian in style with a light cherry nose leading to a pomegranate, white pepper and cherry palate, delicious.

B. £27

Pablo Cortez Malbec

(Argentina) A spicy red with a nose and palate of plum, marmalade and cherries.

B. £15.99 175ml/ £4.95 250ml/ £5.95

Mountbridge Shiraz

(Australia) A lovely Australian red with a lingering taste of blackcurrant and liquorice.

B. £16.99 175ml/ £5.95 250ml/ £6.95

San Giorgio Montepulciano

(Italy) A warm and spicy montepulciano from Abruzzo, tasting of black cherry, liquorice and fig.

B. £14.99 175ml/ £4.50 250ml/ £5.50

Mountbridge Merlot

(Australia) A generous chocolatey nose, with a chocolate, plum and vanilla palate.

B. £16.99

Los Vinateros Rioja Crianza

(Spain) A rich silky wine tasting of dark cherry and vanilla.

B. £21

St Michel Cote Du Rhone

(France) A complex red with brambly blackcurrant, dried herbs and a savoury spicy finish.

B. 1£8

Chateauneuf Du Pape

(Rhône, France) One of the Rhône's most celebrated wines this Syrah dominated blend is both deep and rich with a complex cherry, plum and damson mouthfeel.

B. £42

SPARKLING WINE

Baron D'Arignac

(France) Brimming with bubbles filled with citrus fruits, with a dry crisp acidity.

B. £19.99

Nua Prosecco

(Italy) Hints of Pear and Apple blossom with delicate citrus bubbles on the finish.

B. £20 F. £5

Nua Rose

(Italy) Floral notes, fresh citrus fruits and lychees bound by a light crisp acidity.

B. £20 F. £5

Spicy & Earthy

Soft & Smooth

Spicy & Earthy

CHAMPAGNE

Jules Feraud Brut NV

(France) 80% Pinot Meunier, 20% Chardonnay an elegant non vintage with a fine mousse of tiny yeasty apple bubbles.

B. £39

Moet et Chandon Rose Imperial NV

(Epernay, France) A lively and expressive nose of wild strawberries with a full bodied fruitiness on the palate.

B. £95

Jules Feraud Rose NV

(France) A delicious rose champagne with bubbles brimming of strawberry and raspberry.

B. £46

Veuve Clicquot Ponsardin Yellow label Brut NV

(Reims France) Rich biscuity aromas and a well structured palate with balanced acidity and toasty citrus flavours.

B. £85

Mercier Brut NV

(Epernay, France) Ripe apple and pear aromas, result in a delightfully fresh finish.

B. £55

Dom Perignon

(Epernay, France) Light and citrusy with great minerality. Plenty of apple, dried lemon rind and brioche on the palate.

B. £257

Mercier Rose NV

(Epernay, France) An elegant rose, with a fine mousse of red berry and vanilla.

B. £59

Moet et Chandon Brut Imperial NV

(Epernay, France) Delicate lime and vine blossom aromas, a medium bodied palate with an elegant finish.

B. £75

Krug, Grande Cuvée NV

(Reims, France) Perfectly balanced with notes of citrus, hazelnut and freshly baked brown bread with a rich weighty palate.

B. £275