

## DESSERT

**Apple and blackberry crumble with calvados cream**

*Dobogó, 'Mylitta' Tokaji Noble Late Harvest- 70ml 9.40*

**Poached plum, pistachio frangipane and nutmeg brulee**

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**Upside down pear cake, caramel sauce and mascarpone ice cream**

*Sauternes, Chateau Delmond, 2015, France 70ml 6.65*

**British cheeses with membrillo and crackers**

*Sandeman, Late Bottled Vintage Port, 2014, Spain – 50ml - 5.50*

ronnie's  
OF THORNBURY

## SUNDAY LUNCH MENU

*£25-2 COURSES*

*£30-3 COURSES*

## STARTERS

**Rabbit and Asturian black pudding terrine, sweet, pickled vegetables and prune gel**

*Markvart Kadarka 2018, Hungary – 125 7.20*

**Crispy crab cannelloni with charred pineapple and pepper gel**

*Chateau Burgonze Cote du Danube Viognier 2020, Bulgaria – 125ml 6.30*

**Cured salmon with horseradish cream and sweet pickled vegetables**

*Broadbent Vinho Verde NV, Portugal – 125ml 5.60*

**Jerusalem artichoke soup with fresh black truffle**

*Marques del Valle Sauvignon Blanc 2018,  
Mexico – 125ml 4.55*

## MAINS: (all served with potatoes & seasonal vegetables)

**Roasted sirloin dry aged for 32days, Yorkshire pudding and watercress salad**

*Chateau Haut Philippon Bordeaux Red 2019  
France – 175ml 8.80*

**Wild mushroom risotto, champagne and fresh black truffle**

*Loudenotte Chardonnay 2020, France – 175ml 7.30*

**Roasted chicken with bread sauce**

*Aldwick Estate English Bacchus 2019, England – 175ml 9.00*

**Sea bass, spinach and mojo verde**

*Colomba Bianca Lumari Nero d'Avola Rosé 2018, Sicily – 175 6.35*