

DESSERT

**Bramley apple and blackberry, almond crumble
and Calvados cream**

Gizella Szamorodni 2018, Tokaj Hungary - 70ml 11.15

**Strawberry mousse, macerated strawberry
with frozen vanilla parfait**

*Kardos 'Tundermese' Fairytale Late Harvest Tokaj 2018
Hungary 70ml 5.55*

Chocolate and plums

Kardos Tokaji Aszu, 2017, Hungary - 70ml 9.40

**British cheeses with membrillo and crackers
(Supp £5)**

Taylor's LBV port 2016 – 50ml - 5.80

ronnie's
OF THORNBURY

SUNDAY LUNCH MENU

£33-2 COURSES

£39-3 COURSES

Please ask a member of staff for information regarding allergies and dietary requirements before placing your order

STARTERS

Spiced sweet potato soup

Sabar kekneylu Komagas, 2020, Hungary – 125ml 6.85

Crab cannelloni, burnt pineapple, popped wild rice and ramiro pepper

Larry Cherubino ADHOC Wallflower Riesling 2021, Australia – 125ml 8.60

Cornish scallops, cauliflower three ways, Trealy

Farm Boudin Noir and Lilliput caper butter (supp £5)

Woodchester English Bacchus 2020, England – 125ml 8.05

Pheasant, partridge and smoked duck terrine with sour prune, caper berries and cornichon

Tikves Cuves Methodius Vrance/ Merlot, 2021, Macedonia – 125ml 6.15

MAINS:

(All served with potatoes & seasonal vegetables)

Roasted dry aged beef, Yorkshire pudding, watercress and herb salad

Caminucci Rosso Piceno Superiore Naumakos, Italy – 175ml 10.50

Wild mushroom risotto, Woodchester Cotswolds classic and fresh Italian black summer truffle

Loudenotte Chardonnay 2020, France – 175ml 8.30

Roasted Creedy Carver duck with butternut squash

Pannunzio Las Piedras Malbec 2018, Argentina – 175 9.50

Sea bass with tomato and ginger sauce

Colpaola Verdicchio Di Matelica 2020, Italy – 175ml 10.00

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