#### DESSERT

### Apple and blackberry, almond crumble and vanilla ice cream Holdvolgy Eloquence Sweet Szamorodni 2021, Hungary - 70ml 8.50

## Strawberry and pistachio bavarois, macerated Cheddar Valley strawberries and strawberry sorbet

Kardos 'Tundermese' Fairytale Late Harvest Tokaj 2018 Hungary - 70ml 7.70

Raspberries, elderflower Italian meringue, raspberry sorbet and lime syrup Balla Geza Kadarisszima Sweet Red Wine, 2020, Romania - 70ml 10.55

British cheeses, membrillo and assorted crackers Krohn LBV port – 50ml 5.15

# ronnie's of thornbury

# SUNDAY LUNCH MENU

£39 - 2 COURSES £45 - 3 COURSES

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

### STARTERS

Garden pea and fresh mint soup Aldwick Estate BS40 Blend 2022, England – 125ml 8.50

Cornish scallops, cauliflower puree, sweetcorn, crisp pancetta, sage and garlic butter Dunleavy Vineyard English Rose 2022, England – 125ml 9.65

Roasted quail breast, bbq, toasted peanut glaze and celeriac remoulade Aldwick Pinot Noir 2021, England – 175ml 16.85 MAINS: (All served with potatoes & seasonal vegetables)

Roasted dry aged beef, Yorkshire pudding and herb salad Pattingham Vineyard 'Rudge Heath' Devico 2022, England – 175ml 16.30

Girolle mushroom risotto with Woodchester Cotswolds Classic and black summer truffle Woodchester Valley Bacchus 2021, England – 175ml 15.10

**Roasted breast of chicken and butternut squash puree** *Aldwick Estate English Bacchus 2022, England – 175ml 11.95* 

Cornish brill, mussels, confit tomato, courgette, caper and parsley Aldwick Estate English Bacchus 2022, England – 175ml 11.95

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