

Ronnie's of Thornbury

Sample À La Carte Evening Menu

£55 - 2 COURSES

£65 - 3 COURSES

Includes Snacks, Bread and Broth

STARTERS

Asparagus

Wye Valley asparagus, Parmesan gnocchi, Choron sauce, confit egg yolk
and tomato salsa

Ox Cheek

Ox cheek ravioli with tomato and Bearnaise sauce

Scallops

Cornish scallops, broccoli, garden pea, lardons and mint

Picked Crab

Cornish crab cannelloni, brown shrimp, pineapple salsa and harrisa

Pork Belly

Pork belly, BBQ glaze, toasted peanuts, watermelon, Kalamata and feta salad

MAINS

Fillet steak (Supp £8)

Himalayan salt aged 6oz fillet steak, triple cooked fries
and green peppercorn sauce

Cornish trout Niçoise

Green beans, black olives, caper, new potato, oven-dried tomato,
hens egg and lemon oil

Halibut

Plancha grilled halibut, cannellini beans, Cornish mussels cooked in cream

Chickpea

Sri Lankan chickpea, Savoy cabbage stuffed with spiced chickpea
with sweet potato and pickled cauliflower

Lamb

Lamb en croute with braised lamb and lamb loin, puff pastry,
served with spring carrots

DESSERTS

Panna Cotta

Passion fruit panna cotta, mango, coconut and lime foam

Strawberry and Pistachio

Strawberry and pistachio bavaois, strawberry sorbet and strawberry macaron

Crumble

Bramley apple and blackberry almond crumble with Clotted cream ice-cream

Dark Chocolate

Dark chocolate fondant, fresh raspberries, raspberry and rose water sorbet

British Cheeses

Selection of British cheeses, membrillo and crackers

Our menu is subject to change to reflect produce & seasonality