

ronnie's

OF THORNBURY

Menu Finesse

2 course £55

3 Course £65

Served with treats

STARTERS

Honey Cured Salmon

Pistachio, black olive and sesame crust, pea bavarois,
with lemon, feta and mint salsa

Dunleavy Vineyard, English Rose 2022, England – 175ml 13.40

Cornish Scallops

Broccoli, pancetta, sage and garlic

White Castle Vineyard, Regent 2022, Wales – 175ml 23.90

Cecina

Air-dried smoked beef, spiced pickled cherry, Manchego,
endive and extra virgin olive oil

Aldwick Estate 'BS40' 2022, England – 175ml 11.95

MAINS

Lamb Rump

Chimichurri, Spiced aubergine puree, roasted apricot
and sweet potato fondant

Folc Vineyard Rose 2022, England – 175ml 15.10

Sri Lankan Chickpea

Spring green stuffed with spiced chickpea, garnished
with sweet potato

Aldwick Estate English Bacchus 2022, England – 175ml 11.95

Cod Loin

Croquetas de Bacalao, saffron aioli with mussels and
tomato sauce

Oatley Jane's Madeleine Angevine 2022, England – 175ml 12.20

DESSERTS

Lemon Tart

Caramelised, summer fruits and raspberry

Add raspberry and rose water sorbet £3

Kardos 'Tundermese' Fairytale Late Harvest Tokaj 2018

Hungary - 70ml 7.70

Mocha

Chocolate and coffee mousse, mascarpone ice cream and almond Florentine

Benvenuti San Salvatore 2013 Croatia - 70ml 14.30

Strawberry Pavlova

Cheddar Valley strawberries on a bed of whipped cream
and meringue

Holdvolgy Eloquence Sweet Szamorodni 2021,

Hungary - 70ml 8.50

British Cheeses

Selection of British cheeses, membrillo and crackers

Krohn LBV port - 50ml 6.40