

# ronnie's

## OF THORNBURY

### Menu Finesse

**2 course £55**

**3 Course £65**

**Served with treats**

#### STARTERS

##### Cured Salmon

Pickled Shimeji, fermented carrot with dill  
and mustard cream

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

##### Cornish Scallops

Creamy curry, lentil sauce, coconut sambol and sour apple

*Folc Vineyard Rose 2022, England – 175ml 8.95*

##### Cecina

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

#### MAINS

##### Lamb Rump

West Country lamb, Chimichurri, green onion and  
Girolle and garden pea

*Folc Vineyard Rose 2022, England – 175ml 15.10*

##### Sri Lankan Chickpea

Spring green stuffed with spiced chickpea, garnished  
with sweet potato

*Woodchester Valley Vineyard Bacchus 2022, England – 175ml 9.90*

##### Sole

Plancha grilled lemon sole, brown shrimp, lemon and  
parsley butter

*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

CheddarValley 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*