

ronnie's

OF THORNBURY

Sunday Menu

WHILE YOU WAIT

Green olives and roasted almonds	£5	Salt and pepper chicken lollipops	£6
Arancini with Parmesan custard and white Italian truffle	£6	Sourdough Bread	£5

STARTERS

Scallops	Garlic puree, sage and pancetta	£16
Risotto	Wild mushrooms, chives and Woodchester Cotswold Classic	£14
Ox Cheek	Ox cheek Tortellini with tomato sauce and basil	£14
Caesar Salad	Baby gem, sourdough croutons, pickled anchovies and Caesar dressing	£9
Soup	Celeriac velouté, toasted hazelnut and apple	£8
Mussels	Cornish mussels, steamed in white wine, garlic and cream	£14

THE ROAST

All served with roasted potatoes, seasonal vegetables & Yorkshire pudding

Sirloin	Roasted dry aged sirloin and watercress	£25
Lamb Rump	Roasted rump of Cornish lamb, salt-baked beetroot and blackberry	£32
Chicken	Roasted chicken, bread sauce, sage and pancetta	£24

SPECIAL OFFER

Wellington 'for two'. Beef wellington with roast potatoes and Chefs 'Sunday Greens' £59

FROM THE STOVES

Ravioli	Butternut squash ravioli with sage beurre noisette and toasted almonds	£17
Confit Duck	Confit Creedy Carver duck , Savoy cabbage and pancetta ham	£22

ll be added to all bills.

We use locally sourced game and fish, so some dishes may contain shot or bones.

Please make your server aware of any food allergies, as our kitchen regularly uses all ingredients known to cause allergies

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John Dory Fried two ways with a hot tartar sauce, pomme parmentier and dill oil £34

DESSERTS

Almond Crumble	Bramley apple and blackberry with vanilla ice-cream	£9
Chocolate	Chocolate fondant and cherry sorbet	£12
Pear	Spiced pear tarte tatin and cinnamon ice cream	£10
Milk Tart	Custard based tart with nutmeg and Welsh cake	£11
British Cheeses	Selection of British cheeses, membrillo and crackers	£15

DESSERT WINES

<i>Weingut Rabl Grüner Veltliner Eiswein 2021, Austria</i>	70ml	£14.30
<i>Michele Chiarlo 'Nivole', Moscato d'Asti 2024, Italy</i>	70ml	£6.85
<i>Château Suduiraut, Castelnau de Suduiraut, Sauternes 2022, France</i>	70ml	£12.50
<i>Quady, 'Elysium', California, Black Muscat 2023, USA</i>	70ml	9.50
<i>Hive Mind Wye Valley Traditional Mead, Wales</i>	50ml	£5.40

A service charge of 12.5% will be added to all bills.

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