

ronnie's

OF THORBURY SAMPLE MENU

STARTERS

Scallops	Seared Cornish Scallops, cauliflower, lilliput caper and Morcilla Ibérica Vela <i>Pattingham Sparkling Seyval NV £9.10 – 125ml</i>	£16
Risotto	Wild mushrooms risotto, chives, summer truffles and Woodchester Cotswold Classic <i>Woodchester Orpheus Bacchus 2023 £11.05 – 125ml</i>	£16/£22 (Starter/Main)
Prawn	Plancha grilled tiger prawns dressed in spiced fermented black bean salsa <i>White Castle 'Siegerrebe' 2022 £11.25 – 125ml</i>	£15
Cecina	Iberian Cecina, toasted rye, heritage tomatoes and membrillo aioli <i>Folc Rose 2022 – 125ml £7.70</i>	£14
Angolotti	Goat's cheese agnolotti with Jerusalem artichoke and breakfast radish <i>Woodchester Orpheus Bacchus 2023 £11.05 – 125ml</i>	£14/£21 (Starter/Main)

MAINS

Sea Bass	Plancha grilled sea bass with wild garlic, Wye Valley asparagus and New Jersey Royals <i>Simpsons Derrington Blanc de Noir 2022 £10.90 -125ml</i>	£37
Short Rib	Braised beef short rib in a chipotle sauce with refried pinto beans, sour cream, pickled red cabbage and avocado <i>Pattingham Rudge Heath Divico 2022 £9.30 -125ml</i>	£34
Brill	Plancha Brill, new potato, stewed vine cherry tomatoes with baby capers, garlic, white wine and EV olive oil. <i>Folc Sparkling Rose NV £10.00 - 125ml</i>	£32
Lamb	Lamb loin, roasted Roscoff onion, lamb bonbon and artichoke a la barigoule with lamb sauce <i>Pattingham Rudge Heath Divico 2022 £9.30 -125ml</i>	£36
Dry Aged Sirloin	Himalayan salt chamber aged for 30 days, 10oz sirloin steak, green Madagascan peppercorn sauce and fries <i>Cote de Rhone, Cellier des Prince £6.50- 125ml</i>	£35

Menus are subject to regular change due to market availability and seasonality

A service charge of 12.5% will 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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DESSERTS

Sharing Platter For 2	Strawberry and pistachio mousse, Cheddar Valley strawberries and strawberry sorbet; Caramelised white chocolate cheesecake, brandy snap, caramelised banana; Dark chocolate bomb, cherry sorbet; and vanilla crème Brulee	£26
Crumble	Bramley apple and blackberry almond crumble with vanilla ice cream	£10
Panna Cotta	Rhubarb panna cotta, lemon macaroon and rhubarb sorbet	£12
Cheesecake	Caramelised white chocolate cheesecake, brandy snap and caramelised banana	£12
Strawberry Mousse	Strawberry and pistachio mousse, Cheddar Valley strawberries with strawberry sorbet	£12
British Cheeses	Selection of British cheeses, membrillo and crackers	£15

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