

ronnie's

OF THORNBURY SAMPLE MENU

SUNDAY MENU

STARTERS

Prawn	Plancha grilled tiger prawns dressed in spiced fermented black bean salsa	£15
Risotto	Wild mushrooms, chives, summer truffle and Woodchester Cotswold Classic	£16
Cecina	Iberian Cecina, Toasted rye, heritage tomatoes and membrillo aioli	£14
Scallops	Seared Cornish Scallops, cauliflower, lilliput caper and Morcilla Iberica Vela	£16
Angolotti	Goat's cheese agnolotti with Jerusalem artichoke and breakfast radish	£14

THE ROAST

All served with roasted potatoes, seasonal vegetables

Sirloin	Rare Roasted dry aged sirloin Yorkshire pudding and watercress	£28
Chicken	Roasted chicken, chicken ballotine with spiced aubergine salsa	£26

FROM THE STOVES

Brill	Plancha grilled Brill with stewed cherry tomatoes with white wine, garlic, and baby caper sauce	£25
Sea Bass	Grilled Sea bass, new potatoes, wild garlic and Wye Valley asparagus	£34
Lamb	Lamb loin, Roscoff onion and artichokes à la Barigoule with lamb bonbon	£36
Short Rib	Slow cooked short rib marinated in chipotle with salsa, avocado and sour cream	£34

DESSERTS

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

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