

## COCKTAILS

<b>Woo Woo</b> <i>stolichnaya vodka, Creme de peche and cranberry</i>	£9
<b>OrangeSakura</b> <i>ume shu plum sake, Bombay sapphire and orange zest</i>	£9
<b>Elderflower Martini</b> <i>stolichnaya vodka, elderflower, noily prat</i>	£9
<b>Rhubarb Belini</b> <i>ponte di rialto procecco with creme de rhubarb</i>	£9
<b>Darkand Stormy</b> <i>golden rum, ginger beer and bitters</i>	£ 8

## MOCKTAIL

<b>VirginMary</b> <i>spiced tomato juice, lime and celery</i>	£4
<b>ChamomileandBumbleMartini</b> <i>mixed berries, juiced and infused with chamomile</i>	£4
<b>UrbanSunrise</b> <i>orange juice and grenadine</i>	£4

## BUBBLES & FIZZ

<b>PontediRialtoProsecco (125ml)</b>	£5.50
<b>Gremillet Brut NV (125ml)</b>	£8.50

## TASTING MENUS

Take a moment to savour the best of Ronnie's Kitchen. Our tasting menu offer a selection of smaller dishes that combine to create the perfect dining experience. Lunches are a lighter, whilst the dinner menu is all-embracing. A wine flight is on offer so you can indulge in the union of food and wine.

<b>Lunch Tasting Menu</b>	£ 25
<b>Dinner Tasting Menu</b>	£ 55

## SUNDAY LUNCH

<b>2 Courses</b>	£ 25
<b>3 Courses</b>	£ 29

## STARTERS

<b>Cornish Scallops</b> <i>cauliflower, capers and cured Iberico morcilla</i>	£14
<b>Stone Bass</b> <i>Puy lentil, chorizo, almond and celeriac</i>	£13
<b>Wild Mushroom Risotto</b> <i>champagne and white truffle oil</i>	£11
<b>Butternut Tortelloni</b> <i>almond, sage and brown butter</i>	£10
<b>Wlid Boar and Fig Terrine</b> <i>pickled quince and sour dough</i>	£10

## MAINS

<b>Somerset Lamb</b> <i>picolo parsnips, kale and pear</i>	£24
<b>Roasted Cod</b> <i>charred baby leeks, gnocchi and spinach</i>	£21
<b>Cornish Turbot</b> <i>shallot, ox-tail and salsify</i>	£21
<b>Parmesan Gnocchi</b> <i>roasted baby beets and pant-ysgawn goats cheese</i>	£17
<b>Castlemead Chicken</b> <i>black truffle and Jerusalem artichoke</i>	£21

## THE GRILL

<b>7oz Fillet</b> <i>celeriac remoulade, chips and green peppercorn sauce</i>	£27
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## SIDES

<i>mushrooms with garlic butter</i>	£ 3.75
<i>spinach with lemon oil</i>	£ 4.25
<i>green beans and toasted almond</i>	£ 3.75

## DESSERT

<b>Passionfruit Panna Cotta</b> <i>roasted pineapple and mango sorbet</i>	£ 7
<b>Apple and Blackberry Crumble</b> <i>with vanilla ice cream</i>	£ 7
<b>Chocolate Cheesecake</b> <i>honeycomb and hazelnut</i>	£ 7
<b>Sticky toffee pudding</b> <i>toffee sauce and clotted cream ice cream</i>	£ 7

## BRITISH CHEESE MENU

<b>Standard</b>	£ 8
<b>Large</b>	£ 12
<b>WookeyHoleCheddar</b> <i>Somerset - pasteurised - vegetarian</i>	
<b>Stinking Bishop</b> <i>Gloucestershire - pasteurised - vegetarian</i>	
<b>TuxfordandTebbuttStilton</b> <i>Leicestershire - pasteurised - vegetarian</i>	
<b>Cornish Yarg</b> <i>Cornwall - pasteurised - vegetarian</i>	
<b>Driftwood Goat's</b> <i>Somerset - unpasteurised - vegetarian</i>	
<b>Wigmore</b> <i>Berkshire - unpasteurised - vegetarian</i>	

## FIXED PRICE MENU

(Served between 12:00 and 2:30 pm)

2 courses / 3 courses

£ 18/ £23

Soup of the day

Wild Mushroom Risotto and champagne

Cod, potato gnocchi, spring onion and spinach

Braised Ox Cheek, mash and rich red wine sauce

Apple and black berry crumble with vanilla ice cream

Sticky toffee pudding, toffee sauce and clotted cream ice cream

RONNIE'S OF THORNBURY

11 ST MARY'S STREET, THORNBURY, SOUTH GLOUCESTERSHIRE

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL.

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY, OR ASK FOR FURTHER ALLERGEN INFORMATION

OUR FISH IS RESPONSIBLY CAUGHT FROM SUSTAINABLE SOURCES, BEEF IS HUNG FOR A MINIMUM OF 21 DAYS AND GAME MAY CONTAIN SHOT

ARTWORK BY CLARE THATCHER

