



Thornbury Castle  
Hotel & Restaurant

## **Dinner Menu**

2 Courses - £42.00 per person

3 Courses - £50.00 per person

Tasting Menu - £65.00 per person

Coffee and Petit Fours - £4.50  
*(Including VAT)*

Head Chef – Andrew Chan

Food & Beverage Manager – Brian Haddleton

*We have endeavoured to ensure that all allergens contained in our food have been documented.  
For dietary requirements or further allergen information please speak to a member of the  
Restaurant Team.*

*A discretionary service charge of 10% will be added to your bill.*



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## **ROYAL TASTING MENU**

### **Amuse Bouche**

#### **Brixham Scallops**

*Broth, Leeks, Shallot*

#### **\*\* Chenin Blanc**

*Dry white wine, white flower notes with green apple acidity*

#### **Red Tractor Pork**

*Apple, Cracker, Carrot, Watercress*

#### **\*\*Pinot Noir**

*Round and lively on the palate*

#### **Cornish Mackerel**

*Fennel, Red Pepper, Burnt Orange*

#### **\*\* Picpoul de Pinet**

*Crisp citrus fruit, lively acidity and a mineral tang to finish*

#### **Gloucestershire Venison**

*Parsnip, Butternut, Raisins, Red Cabbage*

#### **\*\*Malbec**

*Vinos Carretero*

#### **Pumpkin Pie**

*Baked Pumpkin Cheesecake, Filo Crisps, Pumpkin Seed, Brown Butter*

#### **“B.F.G”**

*Black Forest Gateaux, Marinated Cherries, Brandy Cream*

#### **\*\* Three Bridges Botrytis**

*Deep rich dessert wine with mushroom and woodland notes under honeyed fruit*

### **Selection of British and French Cheeses and Garnishes from the Trolley**

*Churchill's, Port Reserve*

*(£10.00 +£ 7.50 supplement for Cheese/Port per person)*

**\*The Head Chef prepares this menu for the whole table**

**\*\*Suggested wines to accompany this menu - £45.00 per person**



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## **Starters**

**Gloucestershire Ox Cheek**

*Tomato, Cauliflower, Parmesan*

**Red Tractor Pork**

*Apple, Cracker, Carrot, Watercress*

**Wiltshire Partridge**

*Bonbon, Roasted Hazelnut, Pear, Celeriac, Sprout*

**Brixham Scallops**

*Broth, Leeks Shallot*

**Southwest Hake**

*Prawn, Squid Tuille, Coconut, Ginger Dressing*

**Cornish Mackerel**

*Fennel, Red Pepper, Burnt Orange*



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## **Mains**

### **Salisbury Pheasant**

*Parma Ham, Bolognese, Kale, Mushrooms, Blackberry*

### **Gloucestershire Venison**

*Parsnip, Butternut, Raisins, Red Cabbage*

### **Gloucestershire Lamb**

*Lentils, Spinach, Chestnuts, Feta*

### **Brixham Brill**

*Shrimps, Sea Aster, Turnip, Croutons, Parsley, Capers*

### **Stone Bass**

*Lemon, Kohlrabi, Salsify, Shellfish Sauce*

### **Southwest Monkfish Tail**

*Olive, Aubergine, Celery, Monk's Beard*

### **All Sides £3.50**

*Boiled New Potatoes*

*Mashed Potato*

*Seasonal Vegetables*



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## **Vegetarian Menu**

All available as a starter or main course

### **Velouté**

*Chefs Veloute of the Day*

### **Salad**

*Beetroot, Heritage Tomato and Walnut*

### **Beetroot Gnocchi**

*Kale, Sauce Vierge*

### **Thornbury Garden**

*Sweet Potato, Baby Vegetables*

### **Risotto**

*Leek and Smoked Cheddar Risotto*

## Desserts

### “B.F.G”

*Black Forest Gateaux, Marinated Cherries, Brandy Cream*

### Pumpkin Pie

*Baked Pumpkin Cheesecake, Filo Crisps, Pumpkin Seed, Brown Butter*

### Plum Tarte Fine

*Spiced Plum, Puff Pastry, Candied Ginger, Stem Ginger Ice Cream*

### Sticky Toffee

*Golden Syrup Custard, Sponge Cake, Blood Orange, Puffed Rice*

### Parsnip and Pear

*Parsnip and Pear Crumble, Spiced Caramel, Doughnut, Parsnip Infused Milk*

### Cheese from the Trolley

*Selection of British and French Cheeses with Garnish, served at the table*

3 Cheeses - £5.00 Supplement

6 Cheeses - £10.00 Supplement

9 Cheeses - £15.00 Supplement

#### PORT WINE

	50ml	Bottle
Churchill's Ruby Reserve	£7.00	£71.00
Churchill's, 10 year old Tawny (500ml bottle)	£12.00	£96.00

#### DESSERT WINES

	100ml	Bottle
151. Piquepoul Moelleux 2016 Domaine Beauvignac (750ml) France	£5.00	£31.95
152. Botrytis Semillon 2014 Three Bridges (375ml) SE Australia	£12.50	£45.00



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## **Children's Menu**

### **Starters**

- Vegetables and Dip - £2.50
- Fish Goujons, Tartare Sauce, Lemon - £3.00
- Mozzarella Sticks, Tomato Salad - £3.00
- Garlic Dough Balls and Salsa - £3.00

### **Main Courses**

- Spaghetti Bolognese, Parmesan - £6.50
- Saxon Splendour Sausage, Mashed Potato, Gravy - £5.50
- Roast Breast of Corn Fed Chicken, Mashed Potato, Seasonal Vegetables - £8.00
- Mini Burger - £7.50
- Fish of the Day, New Potatoes, Vegetables - £7.50
- Cheese and Tomato Pizza - £6.00

### **Side Orders - £3.50 each**

- Chips
- Mashed Potato
- Seasonal Vegetables
- Boiled New Potatoes

### **Desserts**

- Fresh Fruit Salad - £4.00
- Chocolate brownie, Vanilla Ice Cream - £4.00
- Sticky Toffee Pudding, Clotted Cream Ice Cream - £4.00
- Knickerbocker Glory - £4.50
- Selection of Ice Creams - £3.50

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