



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 – Mirdo Budiaci

*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***

*Confit Tomatoes, Spring Onion, Carrot, Pea*

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

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

#### ***Gloucestershire Beef***

*Chicken Liver Parfait, Beetroot, Horseradish, Parmesan*

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

*Round and lively on the palate*

#### ***South West Cod***

*Chorizo, Courgette, Red Pepper Romesco*

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

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

#### ***Gloucestershire Pork***

*Tenderloin, Belly, Celeriac, Cabbage*

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

*Vinos Carretero*

#### ***Strawberry, Yoghurt, Foraged Herbs***

*Castle Kitchen Garden Strawberry, Yoghurt Sorbet, Herbs and Flowers from the Castle Grounds*

#### ***Pistachio, Mango and Cardamom***

*Mango Lassi, Pistachio Kulfi, Pink Grapefruit, Cardamom Crisp*

#### **\*\* 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 - £35.50 per person**



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## **Starters**

### **Brixham Crab**

*Apple, Cucumber, Fennel, Crème Fraiche*

### **Free Range Chicken**

*Soufflé, Confit Egg Yolk*

### **Brixham Scallops**

*Confit Tomatoes, Spring Onion, Carrot, Pea*

### **Gloucestershire Beef**

*Chicken Liver Parfait, Beetroot, Horseradish, Parmesan*

### **Quail Breast**

*Pied de Bleu, Quail Egg, Hazelnut, Endive*

### **South West Cod**

*Chorizo, Courgette, Red Pepper Romesco*



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## **Mains**

### **Gloucestershire Lamb**

*Tomato, Asparagus, Peas, Broad Beans, Griot Onions*

### **Salisbury Chalk Trout**

*Prawn Tortellini, Mouli, Tender Stem Broccoli, Asian Broth*

### **Creedy Carver Duck**

*Breast, Leg, Kohlrabi, Chicory, Carrot*

### **Gloucestershire Pork**

*Tenderloin, Belly, Celeriac, Cabbage*

### **Brixham Turbot**

*Clams, Shrimp, Romanesco, Baby Gem, Spinach*

### **Southwest Monkfish Tail**

*Sweetcorn, Polenta, Pancetta, Bok Choy*

### **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**

*Chef's Veloute of the Day*

### **Salad**

*Warm Halloumi, Beetroot and Heritage Tomato*

### **Lemon and Thyme Gnocchi**

*Kale, Sauce Vierge*

### **Thornbury Garden**

*Baby Vegetables*

### **Risotto**

*Pea, Mint, Pea Shoots*



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## DESSERTS

### **Pistachio, Mango and Cardamom**

*Mango Lassi, Pistachio Kulfi, Pink Grapefruit, Cardamom Crisp*

### **Pear, Liquorice and Goats Curd**

*Poached Pear, Liquorice Crisp, Pear Sorbet, Whipped Goats Curd*

### **Strawberry, Yoghurt, Foraged Herbs**

*Castle Kitchen Garden Strawberry, Yoghurt Sorbet,  
Herbs and Flowers from the Castle Grounds*

### **Coconut, Lime and Ginger**

*Ginger Parkin, Lime Curd, Toasted Coconut*

### **Milk Chocolate, Passionfruit and Banana**

*Belgian Milk Chocolate Custard, Filo Pastry, Banana Sorbet, Passionfruit*

### **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	125ml	Bottle
151. Piquepoul Moelleux 2016 Domaine Beauvignac (750ml) France		£5.50	£31.95
152. Botrytis Semillon 2014 Three Bridges (375ml) SE Australia	£12.50		£45.00
153. Chateau Calabre 2017 Montravel Doux ( 375ml) South Western France	£8.00		£28.00



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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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