



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 Crab

Apple, Cucumber, Strawberry, Crème Fraiche

**** Chenin Blanc**

Dry white wine, white flower notes with green apple acidity

Pigeon

Breast, Grapes, Cauliflower, Hazelnuts, Blue Cheese

****Pinot Noir**

Round and lively on the palate

South West Red Mullet

Fillet, Tomato, Orange, Watercress, Carrot

**** Picpoul de Pinet**

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

Gloucestershire Lamb

Loin, Ragu, Courgette, Pine Nut, Basil

****Malbec**

Vinos Carretero

Dark Chocolate, Banana and Rum

Belgian 70% Dark Chocolate, Banana Granola, Banana and Rum Sorbet

Caramel, Pineapple and Popcorn

Charred Poached Pineapple, Salted Caramel Cremeux, Popcorn Ice 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 Tail

Chicken Liver, Celeriac, Crouton

Free Range Chicken

Soufflé, Confit Egg Yolk, Bacon

Brixham Crab

Apple, Cucumber, Strawberry, Crème Fraiche

South West Red Mullet

Tomato, Orange, Watercress, Carrot

Cornish Mackerel

Smoked Eel, Fennel, Red Pepper, Shallot

Pigeon

Grapes, Cauliflower, Hazelnuts, Blue Cheese



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Mains

Veal

Rump, Potato, Leek, Sweetbread

Gloucestershire Lamb

Ragu, Courgette, Pine Nut, Basil

Creedy Carver Duck

Breast, Leg, Kohlrabi, Chicory,

Brixham Brill

Mussels, Spinach, Gnocchi, White Wine Sauce

Loch Duart Salmon

Prawn Tortellini, Mouli, Purple Sprouting, Asian Broth

Southwest Hake

Artichoke, Leeks, Pied Mouton

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

Passion Fruit and Vanilla

Salted Madagascan Vanilla Panna Cotta, Passion Fruit Compote, Rosemary Shortbread

Apple and Fennel

Granny Smith Apple Mousse, Caramelised Fennel Pollen Crisp, Fennel Granita

Rhubarb, Tonka and Orange

Tonka Bean and Crème Fraiche Delice, Poached Yorkshire Rhubarb, Orange Gel

Caramel, Pineapple and Popcorn

Charred Poached Pineapple, Salted Caramel Cremeux, Popcorn Ice Cream

Dark Chocolate, Banana and Rum

Belgian 70% Dark Chocolate, Banana Granola, Banana and Rum Sorbet

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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