

On behalf of our Executive Chef Carl Cleghorn
and our Food & Beverage Manager Frederic Bellard,
we welcome you to Thornbury Castle Restaurant.

Please choose from the below menus.

FIVE COURSE TASTING MENU

£72

WINE PAIRING

Selection of seven matching wines.

£42

*

VEGETARIAN FIVE COURSE TASTING MENU

£72

WINE PAIRING

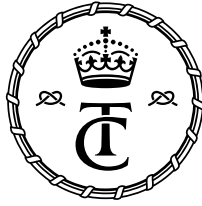
Selection of seven matching wines.

£42

Please advise us of any food allergies or intolerances.

Whilst every care is taken in the preparation of your food, we cannot guarantee that our kitchen is an allergen free environment.

An allergen matrix is available on request. A discretionary service charge of 10% will be added to your bill.



FIVE COURSE TASTING MENU

Loch Duart Salmon
Cucumber, fennel, avocado, dill

Fois Gras
Chicory, orange, walnut, brioche

*

Stone Bass
Tomato, courgette, olive, basil

Pork
Braised belly, braised cheek, carrot, ginger

*

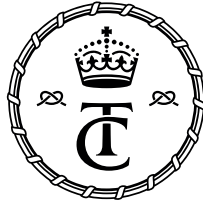
Cheese course optional
Selection of British & continental cheeses
3 cheeses £10.50 or 5 cheeses £13.50

*

English Strawberries
Sheep's yoghurt, sour dough, lemon verbena

or

Chocolate
72% Araguani, cherry, yoghurt, almond



VEGETARIAN FIVE COURSE TASTING MENU

Beetroot

Pickled, smoked ewes curd, tarragon, apple

Linguini

Mushroom, truffle, mascarpone

*

Courgette Flower

Tomato, aubergine, basil

Risotto

Pea & wild garlic, morels, horseradish

*

Cheese course optional

Selection of British and continental cheese

3 cheeses £10.50 or 5 cheeses £13.50

*

English Strawberries

Sheep's yoghurt, sour dough, lemon verbena

or

Chocolate

72% Araguani, cherry, yoghurt, almond