

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.

À LA CARTE

£70

WINE PAIRING

Selection of three matching wines

£32

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SIX COURSE MENU

£82

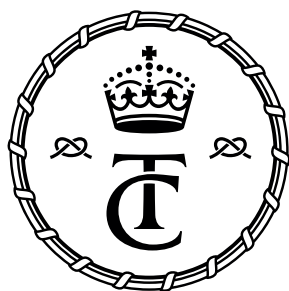
WINE PAIRING

Selection of six 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.*



À LA CARTE MENU

Loch Duart Salmon

Cucumber, fennel, avocado, dill

Terrine

Confit chicken leg, foie gras, smoked chicken, shiitake, truffle

Jerusalem Artichoke

Veloute, roasted, chive

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Cod

Cauliflower, caper, raisin

Pork

Belly, loin, celeriac, mustard, apple

Risotto

Pumpkin, sage, goats cheese

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Roquefort

Cheesecake, pear, walnut, blackberry

Fondant

70% guanaja, caramel, praline

Cheese course optional

Selection of 3 British & continental cheese's

~ or ~

5 cheeses £7.50 supplement