

# The Ormond At Tetbury

Winner of 'most distinctive local' menu Cotswold Life Food & Drink Awards 2008  
Bronze Award Taste of the West Awards November 2007 & 2008

Each dish is freshly prepared and cooked to order by a small team, so at busy times there may be an unavoidable delay.  
We use local products and suppliers and make nearly everything ourselves. Please turn over for more information on our provenance.

## Starters & Light Dishes

Extra Homemade Bread with Netherend Farm Butter £2.50  
Bowl of Home Marinated Olives £3.00  
Smoked Mackerel Pate with Horseradish Cream & Toasted Sour Dough Toast £6.95  
Chicory & Cropwell Bishop Blue Salad with Honey & Mustard Dressing £5.95  
A Plate of Trealy Farm Charcuterie with Cornichons & Homemade Chutney £7.95  
Pork & Pistachio Terrine with Homemade Chutney & Walnut Toast £6.95  
Mature Cheddar Cheese, Onion & Chive Tart with Tomato & Pine Nut Salad £6.95/£10.95 (with New Potatoes)

## Main Course

Pork Osso Bucco Milanese with Saffron Risotto £14.95  
Pan fried Fillet of Brill with Prawn Bisque, Crushed Potatoes & Braised Leeks £13.95  
Venison, Red Wine & Juniper Pie With Mash & Peas £10.95  
Larkhill Farm Char-grilled Rib-Eye Steak with Peppercorn Sauce, Herb Roasted Mushroom & Handcut Chips £17.95  
The Ormond Burger with Melted Cheese & Chips £8.95 Grilled Bacon £1.50  
Roasted Vegetable Lasagne with a Mixed Salad £9.95  
Gloucester Old Spot Sausages with Mash and Onion Gravy £9.95  
Madgett's Farm Chicken Breast with Creamed Cabbage, Bacon, Pomme Fondant & Jus Gras £12.95  
Rump of Lamb with a Warm Tunisian Aubergine & Potato Salad £14.95  
Pan-fried Sea Trout and Sautéed Potatoes with Red Pepper, Tomato and Balsamic Dressing £12.95

## Sides

Cauliflower Cheese £2.50, Rocket & Parmesan Salad £2.50, Mixed Salad £3.00,  
Peas £1.50, Hand Cut Chips £2.50, Mashed Potato £2.50

## Puddings

Dark Chocolate & Chilli Crème Brulee £5.50  
Spiced Rhubarb with a Polenta & Almond Crumble with Vanilla Ice Cream £5.50  
Sticky Toffee Pudding with Toffee Sauce & Clotted Cream Ice-Cream £5.50  
White Chocolate & Fudge Cheesecake with Grape Compote £5.50  
Treacle Tart with Vanilla Ice-Cream £5.50  
Selection of Marshfield Farm Organic Ice-Cream £4.95 Add an Additional Scoop with any Pudding £1.75  
*Vanilla Bean, Chocoholic Heaven, Succulent Strawberry, White Chocolate & Malt Honeycomb, Mint Choc Chip, Clotted Cream, Toffee Fudge Fiasco, Coffee Ripple, Rum & Raisin, Kirsh & Black Cherry*

Selection of Local Artisan Cheeses with Savoury Biscuits, Grape & Brandy Chutney & Celery £6.95  
*Leonard Stanley Cheddar, St Endellion Cornish Brie, Cropwell Bishop Blue, Charles Martell's Stinking Bishop*

## Dessert Wine & Digestifs

Dessert Wine ~ Muscat Frontignan Vin de Liqueur 125ml £3.75  
Cotswold Country Liqueurs 25ml £3.00  
*Damson Brandy Liqueur, Raspberry Brandy Liqueur, Citrus Spice Whisky Liqueur, Sloe Gin Liqueur*  
Cockburn's Fine Ruby Port £2.50, Taylor's 12 Year Old Tawny Port £3.50  
Calvados Pays d'Auge £2.95, Courvoisier £2.50, Rémy Martin VSOP £3.25  
Tintern Parva Spicy Welsh Mead 25ml £3.00