





https://menulist.menu
Tortworth, Wotton-under-Edge, United Kingdom
+33186995715,+441454263000 - https://www.devere.co.uk/tortworth-court/







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Salads		Savoury	
HOUSE SALAD	£4	MINI FILLED YORKSHIRE PUDDINGS	
Non Alcoholic Drinks		Red Wine	
WATER		ESQUINAS DE ARGENTO MALBEC MENDOZA, ARGENTINA	£39
Secondi		Entree	
PAN FRIED SEA BASS FILLETS	£22	SCONES AND SEASONAL CAKES	
Burgers		Nagatanian Options	
BEETROOT FALAFEL	£10	Vegetarian Options  GRILLED HALLOUMI CHEESE	£19
<b>Drinks</b>		Donulan Itom s	
BOTTOMLESS CHAMPAGNE OR AN ITALIAN SPRITZ OF YOUR CHOICE		Popular Items SAMPLE MENU	
Steaks		White	
		vville	
RIBEYE STEAK		KUDU PLAINS CHENIN BLANC WESTERN CAPE, SOUTH AFRICA	£23
<b>C</b>		KUDU PLAINS CHENIN BLANC WESTERN CAPE, SOUTH AFRICA	£23
RIBEYE STEAK		KUDU PLAINS CHENIN BLANC	£23
RIBEYE STEAK  Main		KUDU PLAINS CHENIN BLANC WESTERN CAPE, SOUTH AFRICA  To Start  DUO OF DUCK	
RIBEYE STEAK  Main  BEETROOT CHICKPEA FALAFEL		KUDU PLAINS CHENIN BLANC WESTERN CAPE, SOUTH AFRICA  To Start  DUO OF DUCK  Dessert Menu	
RIBEYE STEAK  Main  BEETROOT CHICKPEA FALAFEL  Wine  BOTTLE OF WINE		KUDU PLAINS CHENIN BLANC WESTERN CAPE, SOUTH AFRICA  To Start DUO OF DUCK  Dessert Menu MACAROON	
RIBEYE STEAK  Main  BEETROOT CHICKPEA FALAFEL  Wine  BOTTLE OF WINE  White Wine		KUDU PLAINS CHENIN BLANC WESTERN CAPE, SOUTH AFRICA  To Start DUO OF DUCK  Dessert Menu MACAROON	
RIBEYE STEAK  Main  BEETROOT CHICKPEA FALAFEL  Wine  BOTTLE OF WINE	£29	KUDU PLAINS CHENIN BLANC WESTERN CAPE, SOUTH AFRICA  To Start  DUO OF DUCK  Dessert Menu	
RIBEYE STEAK  Main  BEETROOT CHICKPEA FALAFEL  Wine  BOTTLE OF WINE  White Wine  CAP CETTE PICPOUL DE PINET LANGUEDOC ROUSSILLON, FRANCE	£29	KUDU PLAINS CHENIN BLANC WESTERN CAPE, SOUTH AFRICA  To Start DUO OF DUCK  Dessert Menu MACAROON  Vegan Meals	£12
RIBEYE STEAK  Main  BEETROOT CHICKPEA FALAFEL  Wine  BOTTLE OF WINE  White Wine  CAP CETTE PICPOUL DE PINET LANGUEDOC ROUSSILLON,	£29	KUDU PLAINS CHENIN BLANC WESTERN CAPE, SOUTH AFRICA  To Start DUO OF DUCK  Dessert Menu MACAROON  Vegan Meals VEGAN CHOCOLATE ORANGE TART	£12



## Tastes & Shares

BAKED GOAT CHEESE £10

#### **Eton Mess**

**LEMON ETON MESS** 

#### Rounded & Medium-Bodied

NYALA CABERNET SAUVIGNON WESTERN CAPE, SOUTH AFRICA £25

### Sparkling (Bottle)

VITELLI PROSECCO ROSÉ NV VENETO, ITALY

#### Scone & This Season's Cakes

SULTANA SCONE WITH CLOTTED CREAM FRUIT JAM

### **Uncategorized**

**RUTLAND RED** 

#### Main Course

**CORONATION CHICKEN** 

ROAST BREAST OF CORN-FED CHICKEN

#### For The Table

FRESHLY BAKED ARTISAN BREADS WITH MARINATED GREEK OLIVES £7

CREAM CHEESE STUFFED BELL £4

#### Cheese

CROPWELL BISHOP STILTON
GOLDEN CROSS

### Champagne (Bottle)

POMMERY BRUT ROYAL NV CHAMPAGNE, FRANCE

POMMERY BRUT ROSÉ ROYAL NV CHAMPAGNE, FRANCE £67

## Regional Artisan Cheeseboard-Choose Two Types-£8.00 |All Five To Share-£16.00

COTSWOLD BRIE

QUICKES MATURE CHEDDAR

# White Wine - Light & Fresh (Bottle)

CIRCA PINOT GRIGIO NEW SOUTH WALES, AUSTRALIA

LA CHABLISIENNE CHABLIS LE FINAGE BURGUNDY, FRANCE £51

# Red Wine - Light Red Fruits (Bottle)

LES NUAGES PINOT NOIR LOIRE VALLEY, FRANCE

EL MURO TINTO TEMPRANILLO
GARNACHA ARAGON, SPAIN
£23

## Sunday Roast Served In One Of Our Roasting Dishes, Perfect To Share Or On Its Own

BEEF OR CHICKEN ROASTING PLATTER, VEG/VEGAN SPECIALS WEEKLY



£31

ALL ABOVE SERVED WITH THYME ROASTED POTATOES, YORKSHIRE PUDDINGS, HONEY ROAST PARSNIPS CARROTS, SAGE AND ONION STUFFING, CHIPOLATAS, SEASONAL GREENS, RED WINE JUS (MI/E/N/S/G/M/C)

#### Or Main Course

VEGAN BUTTERNUT SQUASH AND LENTIL FILO PIE (G/MI) ALL ABOVE SERVED WITH THYME ROASTED POTATOES, HONEY ROAST PARSNIPS CARROTS, SEASONAL GREENS (MI/E/N/S/G/M/C)

PIRI PIRI SALMON FILLET (C/ M/F) LL ABOVE SERVED WITH THYME ROASTED POTATOES, HONEY ROAST PARSNIPS CARROTS, SEASONAL GREENS (MI/E/N/S/G/M/C)

#### Sandwiches

SEVERN WYE SMOKED SALMON WITH CHIVE LEMON CREME FRAICHE

CUCUMBER, CREAM CHEESE WATERCRESS

**EGG MAYONNAISE CRESS** 

#### Sauces

BÉARNAISE SAUCE	£2
PEPPERCORN SAUCE	£2
CRAVV	

### Rosé (Bottle)

**FRANCE** 

ULTIMATE PROVENCE COTES DE PROVENCE PROVENCE, FRANCE	£43
WANDERING BEAR ROSÉ WESTERN CAPE, SOUTH AFRICA	£23
CHATEAU DE BERNE ESPRIT	

MEDITERRANEE ROSÉ PROVENCE.

# White Wine - Fruity & Ripe (Bottle)

ALTO BAJO CHARDONNAY CENTRAL VALLEY, CHILE	£28
FRANCIS BLANCHET POUILLY FUME CALCITE LOIRE VALLEY, FRANCE	£39

### Restaurant Category

TUFFOLO GAVI PIEMONTE, ITALY



VEGAN
DESSERT
VEGETARIAN

### Ingredients Used

DUCK SCALLOPS TORTELLINI

# These Types Of Dishes Are Being Served

BREAD MEAT FISH

#### Mains

ROASTED RUMP OF LAMB	£26
CHARGRILLED 100Z SIRLOIN OF 28- DAY DRY AGED BEEF	£28
TIGER PRAWN PAPPARDELLE	£20
'ORKNEY ISLE ' ROAST FILLET OF SALMON	£22





#### Starters

WILD MUSHROOM TRUFFLE ARANCINI
SAUTÉED KING SCALLOPS £15
BEEF BRISKET ARANCINI £12
DE VERE 'POSH' PRAWN COCKTAIL £14

# White Wine - Aromatic & Fruit Driven (Bottle)

DANGER BAY SAUVIGNON BLANC
WESTERN CAPE, SOUTH AFRICA

BODEGAS CASTRO MARTIN A2O
ALBARINO GALICIA, SPAIN

NYALA SAUVIGNON BLANC
WESTERN CAPE, SOUTH AFRICA

MONTE CLAVIJO RIOJA BLANCO
RIOJA, SPAIN

£31

£32

# Red Wine - Rich & Bold (Bottle)

**AFRICA** 

PUGLIA, ITALY	£28
LITTLE EDEN SHIRAZ CABERNET MURRAY DARLING, AUSTRALIA	£30
VIVANCO RIOJA RESERVA RIOJA, SPAIN	£37
JOURNEY'S END SINGLE VINEYARD SHIRAZ STELLENBOSCH, SOUTH	£37

# Red Wine - Rounded & Balanced (Bottle)

CHATEAU LA CROIX FERRANDAT ST EMILION BORDEAUX, FRANCE

LOROSCO RESERVA CARMENERE COLCHAGUA VALLEY, CHILE

ALTO BAJO MERLOT CENTRAL VALLEY, CHILE

DOMAINE PAVELOT SAVIGNY LES BEAUNE ROUGE 1ER CRU £54

BURGUNDY, FRANCE

### Sample Menu

SUN BLUSHED TOMATO CHIVE TART

SMOOTH DUCK AND PORK PATE CRUSTY BAGUETTE, APPLE AND CIDER CHUTNEY

WILD MUSHROOM AND TARRAGON SOUP TRUFFLE OIL

SALT AND PEPPER SQUID GARLIC AIOLI, PEA SHOOT SALAD

CHICKEN AND APRICOT TERRINE SPICED FRUIT PUREE, PEA SHOOTS, SOURDOUGH CROUTE

#### Dessert



BAKED VANILLA CHEESECAKE WITH MACERATED BERRIES, VANILLA CHANTILLY CREAM, FRUIT COULIS

CHOCOLATE BROWNIES WITH VANILLA ICE CREAM, TOFFEE POPCORN CARAMEL SAUCE

REGIONAL CHEESE PLATTER, LOCAL REGIONAL ARTISAN CHEESE SELECTION, BISCUITS, CELERY, GRAPES CHUTNEY

SPICED STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, VANILLA POD DAIRY ICE CREAM

RED VELVET CAKE		RASPBERRY BAKED CHEESECAKE	
PEACH MELBA		KEY LIME PIE	£8
WARM BREAD BUTTER PUDDING	£8	CHOCOLATE FONDANT	£8



## 1853 At De Vere Tortworth Court

Tortworth, Wotton-under-Edge, United Kingdom

Opening Hours: Monday 07:00-10:00 Tuesday 07:00-10:00 Wednesday 07:00-10:00 Thursday 07:00-10:00 Friday 07:00-10:00 Saturday 07:00-10:00

Sunday 07:00-10:00

gallery image

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