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RESTAURANT & BAR

With a history dating back to the 11th-century, when Torteword Manor was recorded in the Domesday book, the estate at Tortworth has been the ancestral seat of the Ducie family for 350 years and counting. Today, on the north-west edge of the estate, the Grade II* listed De Vere Tortworth Court hotel brings together a wealth of original features along with 21st-century style.



Breads & nibbles

Marinated olives (v)
£3.50

Assorted bread basket,
with butter & aged balsamic
vinegar (v)
£3.50



To start

Chef's soup of the day (v)
£6.00

Duck & port pate
Crusty baguette & apple cider chutney
£7.50

Salt & pepper squid
Lemon aioli & mixed cress
£7.50

Warm goats' cheese, pear & toasted
walnut salad
Aged balsamic glaze (v)
£7.50

Chickpea falafel
Hummus dip, crisp rocket & pomegranate salad (v)
£6.50

Curried chicken kebab
Mild spiced with mini naan bread, pickled red onions
& minted yogurt dressing
£7.50

Blowtorched smoked salmon
Keta caviar, horseradish crème fraîche & avocado salsa
£8.50
(£2.50 supplement for inclusive guests)



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Mains

Braised blade of beef

Creamy mash, haricot vert & bourguignon sauce
£18.00

Pan-fried salmon fillet

Puy lentil ragout, sauté new potatoes, cherry tomatoes
& hollandaise sauce
£19.00

(£3.50 supplement for inclusive guests)

Rump of lamb

Dauphinoise potatoes, roasted carrot puree, tenderstem broccoli
& redcurrant jus
19.50

(£3.50 supplement for inclusive guests)

Five spiced Gloucester Old Spot pork belly

Braised, five-spiced pork belly, mash, buttered kale, crispy pancetta
& apple cider jus
£17.00

Casterbridge sirloin of beef

Grill mushroom, beef tomato & chips
£27.00

(£8.50 supplement for inclusive guests)

Add a béarnaise, red wine or peppercorn sauce
£3.00

Sweet potato & chick pea curry (V)

Braised basmati rice, mango chutney, mini poppadum's and naan bread
£15.00

Tagliatelle

With king prawns tossed with sweet chilli sauce & spring onions
£17.00

Or wild mushrooms, baby spinach, garlic cream sauce & Italian hard cheese (V)
£14.00

Corn-fed chicken breast

Charred asparagus, pea risotto, parmesan shavings & tarragon oil
£17.00



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Sides

Chunky chips
sprinkled with sea salt (V)
£3.50

Buttered new potatoes (V)
£3.50

Creamy mash (V)
£3.50

Buttered kale, peas & baby spinach
£3.50

Charred tenderstem broccoli (V)
£4.50

Mixed salad
with honey mustard dressing (V)
£3.50



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Desserts

Deliciously warm chocolate fondant

Honeycomb ice cream & chocolate sauce
£7.00

Peach Bellini cheesecake

Steam ginger & vanilla crème fraîche
£7.00

Sticky toffee date pudding

Toffee sauce & vanilla ice cream
£7.00

Glazed raspberry crème brûlée

Shortbread biscuit
£7.00

Selection of ice creams & sorbets

£5.50

Chocolate & passion fruit tart

A vegan fruit tart in sweet pastry case served with
mango sorbet
£6.50

Cheese and biscuits

Trio of artisan cheeses, biscuits, grapes & chutney
£9.50

(£3.50 supplement for inclusive guests)