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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.

Having recently undergone a multi-million pound refurbishment, business, weddings and training events here are anything but usual.



Appetiser

Artisan breads
Butter & dipping oils (V)
£3.00

Mixed olives (V)
£3.00



Starters

Chicken & smoked ham hock terrine
Spiced fruit chutney
£7.00

Tomato & basil soup
Crème fraiche & tiger bread (V)
£6.50

Classic French onion soup
Croutons & smoked Applewood cheese
£6.50

Creamed garlic mushrooms
Chargrilled bread, rocket & Italian hard cheese (V)
£7.50

Roasted beetroot ravioli
Rocket, pesto & cracked walnuts (V)
£7.50

Calamari deep fried
Lemon & parsley mayonnaise
£7.50

Smoked haddock & spring onion fishcake
Rocket & citrus crème fraiche
£7.50

Mains

Pressed pork with fennel & mustard seeds

Braised pearl barley, root vegetables & sage jus
£16.00

Piri-piri marinated chicken supreme

Salted chunky chips & coleslaw
£16.00

Classic beef bourguignon

Bacon, mushroom, baby onions
& mashed potato
£16.00

Mixed bean tagine

Coriander couscous &
grilled flat bread (V)
£15.00

King prawn linguine

Courgettes, red pepper, dill
& lime cream sauce
£16.50

Ale battered fish & chips

Salted chunky chips, mushy peas,
tartar sauce & lemon
£16.50

South Indian vegetable curry

Steamed rice & garlic naan bread (V)
£15.00

Salads

Chicken Caesar salad

Piri-piri marinated chicken, baby gem, croutons,
Italian hard cheese & anchovies (optional)
£15.00

Wendy Martinson's seasonal salad of the day

Please ask your server for today's option
£15.00

Pizza

12" Artisan hand rolled
stone baked pizza.

Margherita

Sliced tomatoes, cherry tomatoes,
basil & mozzarella (V)
£13.00

Pepperoni

Double pepperoni, peppers
& mozzarella
£14.50

From the grill

Our Buccleuch steaks

Buccleuch beef is expertly reared on open country fields & fed on a natural grass diet; it is the result of attention to detail & expertise that can only come from Scottish Buccleuch farmers. Buccleuch beef is hung on the bone to give a full, distinctive & succulent flavour.

227g Buccleuch 28 day dry aged sirloin steak

Grilled tomato, mushroom
& salted chunky chips
£29.00

(£8.50 supplement for inclusive diners)

200g De Vere gourmet beef burger

Pretzel bun, smoked Applewood cheese,
beef tomato, gem lettuce, tiger sauce
& salted chunky chips
£16.00

Falafel burger

Pretzel bun, roast peppers & avocado,
gem lettuce, tiger sauce
& salted chunky chips (V)
£15.00

Sauces

Béarnaise, peppercorn, Dijon mustard, red wine
£2.50

Side dishes

Roasted root vegetables

Honey & thyme
£3.50

Mashed potato

Parsley & cream
£3.50

Salted chunky chips

Maldon sea salt
£3.50

Ale battered onion rings

Everyone's favourite
£3.50

Seasonal greens

Kale, cabbage & tender-stem broccoli
£3.50

House salad

Tomato, cucumber, peppers & mixed leaf
£3.50



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Desserts

Lemon tart

Vanilla crème fraîche
£7.00

Chocolate torte

Cranberry, blueberry
& orange compote
£6.50

Pecan pie

Salted caramel ice cream,
marbled chocolate
£7.00

Raspberry cheesecake

Gingersnap base
£7.50

Chocolate brownie

Toffee popcorn & clotted
cream ice cream
£7.50

Cheese & biscuits

Trio of local artisan cheeses,
biscuits, grapes & chutney
£8.50

(£3.50 supplement for inclusive diners)