

ESTD 1973

THREE CHOIRS

VINEYARDS

DINNER MENU

Snacks

Sourdough, Salted butter (v)(gfa)	6
Pickled Cornish mackerel (gf)	8
Lobster tartlets smoked herring roe	14
Gordal olives (gf) (v)	6
English air dried ham (gf)	8
Cheese & onion Jammy Dodger	8

Starters

Slow cooked pork cheek (gf) parsnip, British chorizo	16
Stuffed vine leaves (v) pearl barley, British cheeses, chanterelle mushrooms	16
Bibury trout (gf) torched fillet, trout & oyster tartar, horseradish dressing	15
Dorset brown crab crumpet crab mayonnaise, crab soup, apple	18
Duck pie Raisins and currants, truffle dressed chicory	16
Severn & Wye smoked eel (gf) warm sweetcorn soup, Granny Smith apple	17

Main Courses

Slow roasted duck breast (gf) braised red cabbage, beetroot, pork & blackcurrant gravy	30
Salt baked celeriac (v)(gfa) hen of the wood mushroom, truffle sauce	24
Aged Herefordshire beef roast sirloin, braised cheek & onions, peppercorn sauce	32
Cornish Monkfish (gf) roasted fillet, beer battered cheek, courgettes	30
Cotswold Venison (gf) Roast fillet, slow cooked quince, star anise carrot, chard	31
Market Fish (gf) cockles, buttered leeks, sweetcorn	28

Sides

New potatoes with butter & herbs (v) (gf)	6
Triple cooked chips (v) (gf)	6.5
Autumn vegetables (gf) (v)	6



gf(a) = gluten free (adapted) v =vegetarian.
please speak to the team regarding addaptions for food allergies