

ESTD 1973

THREE CHOIRS

VINEYARDS

LUNCH MENU

Nibbles, Sharers & Small Plates

Braised beef shin hash browns, onions, british chorizo	18	Salmon & cream cheese pate cucumber	7.5
Sourdough <i>salted butter</i>	6.5	Pickled Cornish mackerel (gf)	8
Gordal olives (v) (gf)	6.5	Duck pie <i>chicory, raisins & currants</i>	16
Autumn goats cheese salad (v) (gf) apple, beetroot, egg yolk	14	Lobster potato salad, herring roe (gf)	17
Crispy hen of the wood mushroom truffle <i>mayonnaise</i> (v) (gf)	12	Cornish brown crab toasts Granny Smith apple, trout roe	15
St Austell Bay mussels Three Choirs Blanc de Blanc	16	Fries (v) (gf)	6.5
Smoked haddock, scallop & prawn fish pie	16	Bibury trout tartar (gf) Oyster mayonnaise, horseradish dressing	15
Air dried English ham (gf)	8	Beer battered monkfish (gf) trout roe tartare sauce	10

Cheeseboard

Served with sourdough & buttermilk crackers, fruit pastille 24

Ragstone goats cheese (v)

a creamy goats cheese with rind

Delilah (v)

a luxurious triple-cream cow's milk cheese made by Cheese Cellar Dairy in Evesham.

Vintage Godminster Bruton Beauty (v) a

modern, moreish organic cheddar, matured for up to 12 months.

Blacksticks blue (v)

Sharper & creamier than a stilton

Desserts

Butter cakes (v) 8

lemon butterscotch, elderflower syrup

Dark Chocolate Terrine (v) 10

Three Choirs brandy soaked prunes, white chocolate

Selection of ice creams & sorbets also available
£2 per scoop



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