



# Three Choirs Vineyards Sunday Lunch Menu

## SNACKS

English air dried ham (gf) £8

Pickled mackerel (gf) £8

Sourdough, salted butter (gfa) £6

Gordal Olives (v) (gf) £6

## TO START

Sweetcorn soup (gf)(v) £14  
truffle butter, brioche

Bibury trout (gf) £15  
torched fillet, horseradish dressing

Autumn goats cheese salad (v)(gf) £14  
apple, beetroot, egg yolk

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## MAIN COURSES

Roast Sirloin of Herefordshire Beef £28 (gfa)

Salt-Baked Gloucester Old Spot Pork Belly £26 (gfa)

Roast Chicken Supreme £25 (gfa)

Herb Crusted Celeriac £22 (V)  
mushroom gravy

All of the above served with roast potatoes, Yorkshire pudding, slow cooked carrot, buttered cabbage, parsnip puree, stuffing, Three Choirs Ravens Hill red wine gravy

1/2 portion Roasts £15 - Children 12yrs & under

Market Fish of the Day £28  
sprouting broccoli, parsley & lemon butter sauce

### Sides

Cauliflower Cheese -£6 (v)

Roast Potatoes £6 (v/gf)

House salad £5 (v/gf)

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## DESSERTS

Figs & Cream (gfa) - £16

Fig leaf set cream, Three Choirs Ravens Hill & port sauce, warm butter cakes

Caramelised apple (v) £15  
Slow cooked apple, caramel, vanilla ice cream

Chocolate & Hazelnut Tart (v) -£13  
salted caramel, roasted hazelnuts, white chocolate mousse, praline ice cream

Seasonal Cheeseboard £24 (gfa)  
Delilah (luxurious triple-cream cow's milk cheese) (v), Ragstone goats cheese (v), Blacksticks Blue (v)  
Godminster vintage cheddar (v). Sourdough & buttermilk crackers, fruit pastille

v vegetarian / gf gluten free / gfa gluten free adaptable dfa dairy free adaptable