

ESTD 1973

THREE CHOIRS

VINEYARDS

DINNER MENU

Snacks

Sourdough, Salted butter (v) Gluten free bread available	6
Pickled red mullet / sardines (gf)	8
Smoked salmon & cream cheese toasts cucumber	8
Maldon oysters, cucumber & buttermilk dressing (gf) price per oyster	6
Hash brown, black pudding, hen's egg	8
Local charcuterie skewer (gf) <i>Beef bresaola, ham, chorizo, pickles</i>	10

Starters

Chicken liver pate (gfa) Cumberland sauce, sourdough	12
Wye Valley Asparagus (gf)(v) Fresh curds, artichoke dressing	14
Tasting of Sea Trout (gf) Cured, smoked, cucumber, trout roe tartar sauce	16
Dorset Brown Crab Crumpet crab mayonnaise, crab soup, apple	18
Warm Duck Pie Raisins and currants, truffle dressed chicory	16

Main Courses

Gloucester Old Spot Pork Chop (gf) Spring vegetables, mustard & chive sauce	26
Grilled Spring Cabbage (v) Vine leaf wrapped pearl barley, parsley sauce	22
Aged Herefordshire Beef Sirloin Cheddar rarebit onion, peppercorn sauce	28
Cornish Monkfish (gf) Roasted fillet, morel mushrooms, asparagus, buttermilk sauce	29
Hereford Lamb (gf) Roast loin, braised shank, crispy belly, lettuce, peas	32
Cornish Wild Seabass (gf) braised cuttle fish, artichokes, tomato butter sauce	28

Sides

New Potatoes with butter & herbs (v) (gf)	6
Triple cooked chips (v) (gf)	6.5
Spring Vegetables (gf) (v)	6
Dressed seasonal leaves (v)(gf)	5.5



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