



Three Choirs Vineyards

DINNER MENU



Snacks

Sourdough, Salted butter (v) Gluten free bread available	6
Pickled red mullet / sardines (gf)	8
Chickpea cakes, single Gloucester (v)(gf)	6
Porthilly oysters, buttermilk (gf) price per oyster	6
Chicken & black pudding muffin	8
Charcuterie (gf) for two to share	20

Starters

Chicken liver pate (gfa) Cumberland sauce, bacon, 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
Butter Poached Sole (gf) Charred lettuce, chervil & buttermilk sauce	28
Lamb Shank Pie Anchovy & green bean salad, crispy belly	29
Cornish Cod (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

