

ESTD 1973

THREE CHOIRS

VINEYARDS

LUNCH MENU

Nibbles, Sharers & Small Plates

Black Truffle Crisps (gf) (v) <i>truffle mayo</i>	6	Salmon & cream cheese pate cucumber	7
Sourdough <i>salted butter</i>	6	Hash Brown (gf) (va) black pudding, hens egg	6.5
Gordal Olives (v) (gf)	6	Pickled Cornish Red Mullet (gf)	7
Heritage Tomato Salad (v)(gf)	10	Warm Pork Pie <i>picalilli</i>	8
Cumberland Sauce Glazed Hen of the Wood Mushroom , fresh truffle (v)(gf)	12	Cheese & Onion Crackers	7.5
Maldon Bay Oysters (gf) cucumber, buttermilk	5 per oyster	Skin on Fries (v) (gf)	6
Sea Trout tartar tartlet	6.5	Cured Grey Mullet (gf) <i>pea & bean salad</i>	12
Ragstone Goats Cheese (gf) (v) <i>chicory, walnuts, apple, honey</i>	8	Beer Battered Sardine (gf) trout roe tartare sauce	9
British Charcuterie Skewers (gf) <i>Bresaola, ham, chorizo, pickles</i>	10		

Cheeseboard

Served with Sourdough & buttermilk crackers, fruit pastille £24

Ragstone Goats Cheese (v)
a creamy goats cheese with rind

Westcombe Cheddar
a traditional clothbound Somerset cheddar made from unpasteurised cow's milk at Westcombe Dairy. Aged for 12-18 months

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

Blacksticks Blue (v)
Sharper & creamier than a stilton

Sweet board

Butter cakes & Lemon meringue tart (v) 8 per person
lemon butterscotch, elderflower syrup, bee pollen

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 addaptions for food allergies