

ESTD 1973

# THREE CHOIRS

## VINEYARDS

### LUNCH MENU

#### Nibbles, Sharers & Small Plates

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

#### Cheeseboard

Served with sourdough & buttermilk crackers, fruit pastille 24

**Ragstone goats cheese (v)**  
a creamy goats cheese with rind

**Vintage Godminster Bruton Beauty (v)** a  
modern, moreish organic cheddar, matured  
for up to 12 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

#### 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 addaptions for food allergies