



Brasserie at Three Choirs Vineyards

Sunday Lunch Menu

TO START

Warm Pork Pie £14
mustard gravy, piccalilli

Tomato Soup £9 (v/gfa)
wild garlic pesto, toasted focaccia

Hot Smoked Trout & Prawn Fishcake £15
hens egg, warm tartare sauce

Duck Liver Pate £13 (gf)
Cumberland sauce, toasted sourdough

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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
buttered Jersey Royal potatoes, Wye Valley asparagus, seaweed butter sauce

Sides

Cauliflower Cheese -£6 (v)

Roast Potatoes £6 (v/gf)

House salad £5 (v/gf)

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DESSERTS

Lemon Meringue Tart - £12
white chocolate curd, lemon butterscotch sauce

Warm Gloucester Tart £14
Three Choirs brandy & vanilla marinated prunes, almond cream

Chocolate Mousse Layer Cake -£13
salted caramel, clotted cream

Seasonal Cheeseboard £18 (gfa)

Sharpham Rustic, Double Gloucester, Blacksticks Blue. Celery. Chutney. Grapes. Artisan Crackers