

Three Choirs Vineyard Restaurant

LUNCH MENU

Nibbles, Sharers & Small Plates

Black Truffle Crisps (gf) (v) <i>truffle mayo</i>	6	Smoked Mackerel Toast courgette, horseradish	7
Black Treacle Parker Loaf <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>cucumber, 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 fig & mixed cheese scone, buttermilk & sourdough crackers, fruit pastille (gfa)
4 cheeses £24 / 6 cheese £36

Westcombe Cheddar

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

Ragstone Goats Cheese (v)

a creamy goats cheese with rind

Kaltbach

a semi soft Swiss cheese

Double Gloucester

from Jonathan Crump, Stonehouse (unpasteurised)

Blacksticks Blue (v)

Sharper & creamier than a stilton

Delilah (v)

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

Wyfe of Bath

an award-winning semi-hard cow's milk cheese made by Park Farm near Bath. Inspired by Gouda-making traditions

Simon Weaver Organic Cotswold Brie (v)

a soft, creamy organic cow's milk cheese made in the Cotswolds. With its delicate white rind and smooth buttery centre

Sweet

Butter cakes £7 (v)

lemon butterscotch, elderflower syrup

Full dessert menu also available

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