Dinner Menu

# **THREE CHOIRS**

Wine is for sharing, so is good food!

VINEYARD

Our menu has been selected to complement our wine - all items are perfect for sharing Each dish will arrive at your table as and when they are ready

 $\mathbf{gf}$  = Gluten Free  $\mathbf{vg}$  = Vegetarian | Some marked items can be modified | Please advise our staff

£32

C	н	A	R	C	U	ΓΕ	R	ΙE	B	0	Α	R	D	[all gf]	1
•			<b>—</b>											l all gr	

served with pickles, chutney, dressed salad leaves

Milano Salami - Venison Carpaccio - Prosciutto Beef Bresaola - Wild Boar Salami Beech Wood Smoked Ham - Chorizo

#### **COLD CHOICES**

Basil Pesto Hummus [vg][gf] with corn chips	£9.5
<b>Spinach Borani</b> [vg][gf*] yoghurt, spinach, shallots, spices, topped with toasted walnuts, with warm pitta bread	£11
Marie Rose Prawns [gf] in a spicy mayonnaise, with tomato, tabasco & Worcester sauce	£12
Smoked Scottish Salmon [gf] Severn & Wye Smokery, with, capers and lemon	£13
Heritage Tomato Salad [vg][gf] with a sherry vinegar dressing and shallots	£11
Smoked Mackerel Pate [gf*] served with warm toast	£12
Buddha Bowl [vg] avocado, lemon pearl couscous, hummus, dressed mixed salad, feta cheese, olives, remoulade, edamame beans	£15

## **HOT VEGETARIAN CHOICES**

Whole Baked Camembert with chutney and breads (please allow 15 minutes)	£26
Potato Gnocchi $[vg][gf]$ Cooked in rich tomato $\vartheta$ red wine sauce, olives, sun dried tomatoes, capers, topped with vegetarian parmesan cheese	£12.5
	£12
Goats Cheese and Roasted [vg][gf] Red Pepper Tart	£13.5
Warm Fresh Figs with Crumbed Stilton $[vg][gf]$ drizzled with honey	£12
Bruschetta [vg] toasted ciabatta, black olive tapenade, sliced tomatoes	£11.5
Sweet Potato, Apricot & Cumin Falafel $[vg][gf]$ with a mild curried mayonnaise dip	£12
Padron Peppers [vg][gf] smoked Maldon sea salt and lemon	£10

Every effort will be made to accommodate food allergies, however we cannot guarantee 100% that all of our dishes are allergen free. If you have a food allergy, please inform our staff before ordering

## **SOMETHING SPECIAL**

10oz Sirloin Steak Sharing Board	£36
Prime Herefordshire beef, served with mushrooms,	
roasted tomato, peppercorn & brandy cream sauce	

#### **HOT MEAT & FISH CHOICES**

Breaded Plaice Goujons with a chilli mayonnaise	£12.5
Slow Cooked Beef red wine, mushrooms, onions, pancetta	£13.5
Chorizo Sausage [gf] roasted with garlic, honey and grain mustard	£12
Chicken Kebab [gf] spiced yoghurt marinade served with an avocado & yoghurt dip	£12
Lamb Meatballs spicy tomato sauce topped with melted cheddar	£13
Pan Fried Hake [gf] buttered samphire, finished with a cream sauce of saffron & Three Choirs classic cuvée, topped with a seared scallop	£24
Fillet of Beef Stroganoff strips of beef fillet, in a creamy sauce of mushrooms, shallots, paprika, Dijon mustard & brandy. Served with turmeric rice	£28
Roasted Salmon with orzo pasta, a sun-dried tomato pesto & white wine sauce, finished with shavings of pecorino	£18.5
Crab Cakes [gf] lightly spiced crab cakes, coated with gluten free breadcrumbs, served with a soy, ginger and chilli asian slaw	£14

## **ACCOMPANIMENTS**

Halkadiki & Kalamata Olives [vg][gf]	£7
Selection of Ciabatta & Focaccia Bread with oils & Netherend butter	£7
Buttered New Potatoes [vg][gf]	£6.5
Dressed Rocket and Parmesan Salad [gf]	£8
Skin on Fries [vg][gf]	£6
Posh Fries [gf] parmesan and truffle oil	£7
Patatas Bravas $[vg][gf]$ potatoes in a spicy tomato and smoked paprika sauce, topped with aioli	£8
Edamame Beans $[vg][gf]$ with garlic butter $\vartheta$ diced tomato	£8
Spicy Battered Cauliflower [vg]	£9

spicy chilli sauce, sesame seeds