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

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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
Spinach Borani [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 Honey Glazed Salmon & Orzo Pasta Salad [gf] with lemon, capers, tomatoes & cucumber	£18

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

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
Fishcakes [gf] seabass, ginger and lime, with a lemon 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
Medallions of Beef Fillet pan fried in a sauce with shallot, wild mushroom, tomatoes, tarragon & white wine. Served with pilaf rice	£28

ACCOMPANIMENTS

Halkadıkı & 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
$\begin{array}{c} Patatas\ Bravas\ [\ vg\]\ [\ gf\] \\ potatoes\ in\ a\ spicy\ tomato\ and\ smoked\ paprika\ sauce, \\ topped\ with\ aioli \end{array}$	£8
Edamame Beans [vg][gf] with garlic butter & diced tomato	£8
Spicy Battered Cauliflower [vg]	£9

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

Drinks list

SOFT DRINKS							
	l emonade 1330m			£3.50			
Coke / Diet Coke / Lemonade [330ml] Folkington Ginger Beer [250ml]							
Folkington Elderflower Presse [250ml]							
Frobisher Orange Juice [250ml]							
Bentleys Farm Jui	ces [250ml]			£3.50			
Apple Juice App	le & Ginger	Apple & Ras	pberry				
Radnor mineral w	rater 500ml still /	sparkling		£3.50			
Foreva Farmers To	onics: [150ml]			£2.00			
Classic	Elderflower & H		Spiced Apple Cola				
Herbal	Cucumber & Ro		Smoky Ginger Ale				
Classic Light	Pink Rosehip Le	emonade					
CANNED ALES	& LAGER						
Gloucester Brewei	ries:			£5.50			
Session IPA 4.5% ab	V	Dockside Po	rter 5.2% abv				
Cascade Best Bitte	r 4.2% abv	<i>Lager</i> 4.5% ab	OV				
Guinness [330ml]	4.1% abv			£5.50			
LOW & ZERO	0%						
Guinness 0.0 [440r	nl]			£5.50			
Gloucester Brewei	ries Cheeky Chop	per 0% IPA	[500ml]	£5.50			
Special Effects Alc	ohol Free Hoppy	Lager 0.4%	[330ml]	£4.50			
Clean Co. Non-Alc	oholic Botanical	Spirit & Mixe	er	£7.00			
Gordons Premium		cal Spirit & M	lixer	£7.00			
Sub Zero 0.5% Cid	er [440ml]			£5.50			
JUST PRESSE	CANNED CI	DERS [440r	ml]				
Boomfa (medium dry	r) 6% abv			£5.00			
Blindside (medium s	weet) 4% abv			£5.00			
Astro (Dry) 4.8% abv				£5.00			
Fratello berry cide	er 4% abv			£5.00			
FOXTAIL SPEC	IALITY GINS	[25ml]					
Foxtail original	Thai inspired	Rhubarb	& Custard	£8.00			
ROCKFIELD SI	PECIALITY G	INS / RIIM	[25ml]				
				£8.00			
Elderflower gin Lemon gin	Pink gin		berry gin ed rum	20.00			
Raspberry & Rhub	O .	οριτί	turit				
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