

Lunch Menu

THREE CHOIRS

VINEYARD

Wine is for sharing,
so is good food!

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

gf = Gluten Free v = Vegetarian | Some marked items can be modified | Please advise our staff

CHARCUTERIE BOARD [all gf] £32

served with pickles, chutney, dressed salad leaves

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

WHOLE BAKED CAMEMBERT

£26

with chutney and breads

(please allow 15 mins)

THE CHEESE BOARD

Please Choose 4 cheeses for £22 or 6 cheeses for £30

Roquefort

French sheeps milk blue cheese

Double Gloucester

Jonathan Crump Stone House [unpasteurised]

Somerset Brie

cricket st thomas

Cornish Yarg

semi hard, wrapped in nettles

Kaltbach

a semi soft swiss cheese

Blacksticks Blue

sharper & creamier than stilton

Manchego

Spanish sheeps milk cheese

Ragstone

creamy goats cheese

Delice de Bourgogne

smooth and velvety, made with cows milk & crème fraiche
[unpasteurised] [not vegetarian]

Sharpham Rustic

semi hard made with Jersey cows milk

Dorset Red

smoked west Dorset hard cheese

Lye Cross Extra Mature Cheddar

CHEF'S SPECIALS

Halkadiki & Kalamata Olives [v] [gf]

£7

Selection of Ciabatta & Focaccia Bread

£7

with oils & Netherend butter

Spinach Borani [v] [gf*]

£11

yoghurt, spinach, shallots, spices, topped with
toasted walnuts, served with warm pitta bread

Bruschetta [v]

£11.5

toasted ciabatta, black olive tapenade, sliced tomatoes

Goats Cheese and Roasted Red Pepper Tart [v] [gf]

£13.5

free range eggs & double cream

Basil Pesto Hummus [v] [gf]

£9.5

served with corn chips

Smoked Scottish Salmon [gf]

£13

from the Severn & Wye Smokery, with, capers and lemon

Warm Fresh Figs with Crumbed Stilton [v] [gf] £12

drizzled with honey

Padron Peppers [v] [gf]

£10

smoked Maldon sea salt and lemon oil

Breaded Plaice Goujons

£12.5

served with a chilli mayonnaise

Chorizo Sausage [gf]

£12

roasted with garlic, honey and mustard

Slow Cooked Beef

£12

red wine, mushrooms, onions, pancetta

Griddled Halloumi [v] [gf]

£12

with toasted pistachios, drizzled with honey & yuzu oil

Sweet Potato, Apricot & Cumin Falafel [v] [gf]

£12

mild curried mayonnaise dip

Patatas Bravas [v] [gf]

£8

potatoes in a spicy tomato and smoked paprika sauce,
topped with aioli

Spicy Battered Cauliflower [v]

£9

spicy chilli sauce, sesame seeds

Buddha Bowl [vg]

£15

avocado, lemon pearl couscous, hummus, dressed mixed salad,
feta cheese, olives, remoulade, edamame beans

Crab Cakes [gf]

£14

lightly spiced crab cakes, coated with gluten free breadcrumbs, served
with a soy, ginger and chilli asian slaw

Smoked Mackerel Pate [gf*]

£12

served with warm toast

Skin on Fries [v] [gf]

£6

Posh Fries [gf]

£7

parmesan and truffle oil

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