Lunch 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

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

CHARCUTERIE BOARD [all gf] £36

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 hot honey ϑ garlic, served with chutney ϑ focaccia

(please allow 15 mins)

THE CHEESE BOARD

Please Choose 4 cheeses for £24 or 6 cheeses for £36

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 ϑ 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]	£7.75	Pigs in Blankets	
Rosemary & Garlic Focaccia with oils & Netherend salted butter	£7.75	roasted with honey & grain mustard Slow Cooked Beef red wine, mushrooms, onions, pancetta	£15
Spinach Borani $[v][gf^*]$ yoghurt, spinach, shallots, spices, topped with toasted walnuts, served with warm pitta bread	£12	Griddled Halloumi $[v][gf]$ with toasted pistachios, drizzled with honey θ yuzu oil	£13
Bruschetta [v] toasted ciabatta, black olive tapenade, sliced tomatoes	£12.5	Sweet Potato, Apricot & Cumin Falafel $[v][gf]$ mild curried mayonnaise dip	£12.5
Goats Cheese and Roasted Red Pepper Tart [v][gf] free range eggs & double cream	£14.5	Patatas Bravas $[v][gf]$ potatoes in a spicy tomato and smoked paprika sauce, topped with aioli	£9
Basil Pesto Hummus [v][gf] served with corn chips	£9.75	Spicy Battered Cauliflower [v] spicy chilli sauce, sesame seeds	£10
Smoked Scottish Salmon [gf] from the Severn & Wye Smokery, with, capers and lemon	£14	Buddha Bowl [vg] avocado, lemon pearl couscous, hummus, dressed mixed salad, feta cheese, olives, remoulade, edamame beans Crab Cakes [gf] lightly spiced crab cakes, coated with gluten free breadcrumbs, ser with a soy, ginger and chilli asian slaw	
Warm Fresh Figs with Crumbed Stilton [v][gf] drizzled with honey	£13		
Padron Peppers [v][gf] smoked Maldon sea salt and lemon oil	£11		
Breaded Plaice Goujons served with a chilli mayonnaise	£14	Smoked Mackerel Pate [gf*] served with warm toast	£13
Potato Gnocchi [vg][gf] Cooked in rich tomato & red wine sauce, olives, sun dried tomatoes, capers, topped with vegetarian parmesan cheese	£13	Skin on Fries [v][gf]	£6.75
		Posh Fries [gf] parmesan and truffle oil	£7.75

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				
Coke / Diet Coke / Lemonade [330ml]				
Folkington Ginger Beer [250ml]				
Folkington Elderfl	ower Presse [250n	nl]		£3.50
Frobisher Orange	Juice [250ml]			£3.50
Bentleys Farm Juio	ces [250ml]			£3.50
Apple Juice App	le & Ginger	Apple & Rasp	oberry	
Radnor mineral w	ater 500ml still / s	parkling		£3.50
Foreva Farmers To	onics: [150ml]			£2.00
Classic	Elderflower & Ho		Spiced Apple Cola	
Herbal	Cucumber & Rose		Smoky Ginger Ale	
Classic Light	Pink Rosehip Len	nonade		
CANNED ALES	GIAGED			
0				CC
Gloucester Brewer Session IPA 4.5% ab		Dockside Por	ctor = 2% abov	£5.50
Cascade Best Bitter		Lager 4.5% abv		
Cuscule Dest Bitter	T.276 GOV	14.5% ab	v	
Guinness [330ml] 4	1.1% abv			£5.50
LOW & ZERO	0%			
Guinness 0.0 [440m	al l			£5.50
Gloucester Breweries Cheeky Chopper 0% IPA [500mt]				
Special Effects Alcohol Free Hoppy Lager 0.4% [330mt]				
Clean Co. Non-Alcoholic Botanical Spirit & Mixer				£4.50 £7.00
Gordons Premium Pink 0.0 Botanical Spirit & Mixer				£7.00
Sub Zero 0.5% Cider [440ml]				£5.50
JUST PRESSED	CANNED CID	DERS [440m	nt]	
Boomfa (medium dry) 6% abv			£5.00
Blindside (medium sweet) 4% abv				
Astro (Dry) 4.8% abv				
Fratello berry cide	er 4% abv			£5.00
FOXTAIL SPEC	IALITY GINS	25ml 1		
	·		& Custand	£8.00
Foxtail original	That inspired	Knuburb	& Custur a	10.00
ROCKFIELD SE	DECIALITY GIA	IS / PIIM	[25ml]	
				00.00
Elderflower gin			erry gin	£8.00
Lemon gin Raspberry & Rhubo	Pink gin	Spice	u i uiit	
κασρυείτη & Κιίαδι	u v gut			