

Lunch  
Menu

THREE CHOIRS  
V I N E Y A R D

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  
Prosciutto - 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

Fishcake [ gf ]

£12.5

seabass, ginger and lime, with a lemon 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

Hot Honey Glazed Salmon & Orzo Pasta Salad [ gf ] £18

with lemon, capers, tomatoes & cucumber

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

## Drinks list

### SOFT DRINKS

Coke / Diet Coke / Lemonade	[ 330ml ]	£3.50
Folkington Ginger Beer	[ 250ml ]	£3.50
Folkington Elderflower Presse	[ 250ml ]	£3.50
Frobisher Orange Juice	[ 250ml ]	£3.50
Bentleys Farm Juices	[ 250ml ]	£3.50
Apple Juice	Apple & Ginger      Apple & Raspberry	
Radnor mineral water	500ml still / sparkling	£3.50
Foreva Farmers Tonics:	[ 150ml ]	£2.00
Classic	Elderflower & Honey	Spiced Apple Cola
Herbal	Cucumber & Rosemary	Smoky Ginger Ale
Classic Light	Pink Rosehip Lemonade	

### CANNED ALES & LAGER

Gloucester Breweries:	£5.50
Session IPA	4.5% abv      Dockside Porter 5.2% abv
Cascade Best Bitter	4.2% abv      Lager 4.5% abv
Guinness	[ 330ml ] 4.1% abv      £5.50

### LOW & ZERO 0%

Guinness 0.0	[ 440ml ]	£5.50
Gloucester Breweries Cheeky Chopper 0% IPA	[ 500ml ]	£5.50
Special Effects Alcohol Free Hoppy Lager 0.4%	[ 330ml ]	£4.50
Clean Co. Non-Alcoholic Botanical Spirit & Mixer		£7.00
Gordons Premium Pink 0.0 Botanical Spirit & Mixer		£7.00
Sub Zero 0.5% Cider	[ 440ml ]	£5.50

### JUST PRESSED CANNED CIDERS [ 440ml ]

Boomfa (medium dry) 6% abv	£5.00
Blindside (medium sweet) 4% abv	£5.00
Astro (Dry) 4.8% abv	£5.00
Fratello berry cider 4% abv	£5.00

### FOXTAIL SPECIALITY GINS [ 25ml ]

Foxtail original	Thai inspired	Rhubarb & Custard	£8.00
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### ROCKFIELD SPECIALITY GINS / RUM [ 25ml ]

Elderflower gin	Orange gin	Blueberry gin	£8.00
Lemon gin	Pink gin	Spiced rum	
Raspberry & Rhubarb gin			