



COWSHED

AT TEWINBURY

SNACKS

SMOKED ALMONDS (vg)

Paprika, salt 5

SPICED OLIVES (vg)

Kalamata, nocellara del belice, bella di cerigola 5

TEWINBURY SOURDOUGH (v)

Whipped butter 2.5

WARM GOUGÈRE (v)

Late season tomato relish, shaved goats cheese 4.5

PORK BELLY BITES

Spiced sticky glaze 4.5

SMALL PLATES

KITCHEN GARDEN SQUASH SOUP (v)

Warm walnut muffin, sage & Cropwell Bishop 7.5

COWSHED HUMMUS (vg)

Fennel flat bread, tomato & pepper relish 7.5

GOATS CHEESE SALAD (v)

Tor goats cheese, garden beetroot, maple & soy dressing, pickled Tewinbury walnuts 9.5

HIDDEN CORNER SMOKED SALMON

House cured & smoked salmon, preserved cucumber, horseradish butter, warm drop scone 12.5

COWSHED CARROT SALAD (v)

Confit curried carrot, pureé, baby leaves, wild puff rice 9

BAKED CAMEMBERT (v)

Bramfield honey, rosemary pastry twists 14.5

SIDES

ALL 6

HAND CUT "KOFFMAN" CHIPS (v)

NEW POTATOES (v)

Minted Butter

LLOYD'S SALAD LEAVES (vg/gf)

Elderflower vinaigrette

ROASTED WINTER SQUASH (v)

Hazelnut crumb

SAUTÉED WILD MUSHROOMS (v)

Confit garlic butter

BUTTERED GARDEN GREENS (v)

SEA

BRILL FILLET

Shetland mussels, saffron pearl onions, baby artichoke barigoule 28

GRILLED MACKEREL FILLETS

Gooseberry pickle, hazelnuts, cowshed pancetta 19

GARDEN

COURGETTE LASAGNE (v)

Llyods late season tomato ragu, courgette, smoked almond romesco, shaved aged Parmesan 17

ROASTED SQUASH CURRY (vg)

Cauliflower romanesco, toasted cashew 17.5

FARM

TEWIN LAMB BARNESLEY CHOP

Garden mint sauce, choice of side 25.5

50-DAY DRY-AGED RUMP OF BEEF

Green peppercorn sauce, sticky beef hash brown, baby watercress 29

STEAK & FRITES

Mimram Valley bavette, Koffmann fries, green peppercorn sauce watercress 24

FARM BREED PORK CHOP

Farm foraged apple sauce, choice of side 24

HERTFORDSHIRE VENISON HOT POT

Thyme potatoes, pickled red cabbage 25

THE BURGER

Cheddar, tomato & bacon relish, slaw, fries 21

Add: Slow cooked short rib 5 | treacle & barbour bacon 3



SCAN FOR DIETARIES

COWSHED PHILOSOPHY

Great food and drinks is a big focus of ours. Everything is seasonal and homemade, with a yards-not-miles mindset taken to sourcing the best ingredients and produce possible. That starts right here on our 700-acre farm where Harry looks after the lambs, Lloyd generates the greens, and Ed and Will watch over the pigs. Where we need a bit more or something a bit different, we work with makers and creators who supply the best of British and always have an interesting tale to tell.

Should you have any allergens, food intolerances or dietary requirements, please inform your server. Allergen information available upon request.

An optional 12.5% service charge will be added to your final bill.

(v) Vegetarian | (vg) Vegan | (vgo) Vegan option available | (gf) Gluten free | (gfo) Gluten free option available

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