



COWSHED

AT TEWINBURY

DESSERT MENU

STEAMED CHOCOLATE & GUINNESS CAKE 8.5

Marinated boozy cherries, Irish cream

SPARKLING PINEAPPLE OLD FASHIONED 12

Nyetimber sparkling, pineapple old fashioned sorbet

WILLIAMS PEAR & ROSEMARY BAKEWELL 8

Milk sorbet, Bramfield honey

LEMON POSSET 7.5

Foraged blackberry compote, honey, chamomile biscuit

COCONUT RICE PUDDING 7.5

Caramelised pineapple, toasted coconut, lemon balm cress

ICE CREAMS AND SORBETS 7.5

3 scoops of homemade ice creams & sorbets

BRITISH CHEESES 14

Montgomery cheddar, Tor goats cheese, Bath soft

Wheat wafers, fig & almond cake, red onion chutney (v)

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

(v) Vegetarian | (vg) Vegan

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