



GRANARY KITCHEN

AT TEWINBURY

2 courses menu 20 | Monday - Thursday

Dishes marked ✂

Mixed Olives 4 | Sourdough with Whipped Butter 4
Smoked Almonds 4 | Salt & Pepper Pork Crackers 5

SMALL PLATES

Roasted Butternut Squash & Maple Soup 8 ✂

Toasted pumpkin seeds, sourdough (v)

Harry's Pork Shoulder Sausage Roll 7.5 ✂

Caraway seeds, homemade brown sauce

Forager Roll 7.5 ✂

Wild mushroom & pulses wrapped in puff pastry, homemade brown sauce (vg)

Whipped Chicken Liver Parfait 7.5

Onion chutney & caraway crackers

Jacket Potato 8 ✂

Autumn slaw, garden salad

Add: Mature cheddar 2.5 | Slow cooked beef brisket 4 | Tuna mayo, spring onions, chives, sweetcorn 3

GARDEN

Burrata 13.5 ✂

Burrata, heritage beetroots, toasted smoked almonds, smoked almond pesto & watercress (v)

Fig & Goats Cheese 12.5 ✂

Radicchio and endive salad, candied walnuts & balsamic glaze (v)

Roasted Cauliflower 13 ✂

Lightly spiced roasted cauliflower, tabbouleh, fresh pomegranate, deep fried pitta & molasses dressing (vg)

Add Protein

Maple & Mustard Chicken Thigh 5 | Citrus Roasted Salmon 6 | Paprika & Honey Halloumi (v) 4 | Chipotle Beef Brisket 5

Should you have any allergies, food intolerances or dietary requirements, please inform your server. Allergen information is available upon request. Please note an optional gratuity will automatically be added to your final bill.

(v) vegetarian | (vg) vegan | (vgo) vegan option available

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LARGE PLATES

Loaded Beef Dog 14.5 ✂

Beef Sausage, pulled chipotle beef brisket, smoked applewood & mustard sauce, pickled mustard seeds and crispy shallot with autumn slaw & Koffman fries

Steamed Norfolk Mussels 15.5 ✂

with local 'Apple cottage cider', shallot, cream & parsley, served with garlic butter sourdough

Beer Battered Haddock & Chips 17.5

Crushed peas, chargrilled lemon, homemade tartare sauce

Vegan Burger 16.5

Roasted Portobello mushrooms, flame grilled peppers, smoked cheese, fries, autumn slaw (vg)

BAKERY

Roast Rump of Dry Aged Beef 13.5 ✂

Thick cut sourdough, horseradish aioli & watercress with red chicory & artichoke salad

Maple & Mustard Chicken Open BLT 14 ✂

Garden tomatoes, crispy bacon, roasted garlic mayo, chargrilled baby gem on open focaccia

Smoked Salmon 15

Brown crab mayo, crushed avocado, toasted sour dough, radish, fennel & grapefruit salad

SIDES

Loaded Fries 6.5

Crispy shallots, chilli, spring onion, ranch dressing

Koffmann Fries 5.5

Parmesan & Truffle Fries 6

Want to try out some of our farm activities, scan here

