



# 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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