



COWSHED
AT TEWINBURY

Sunday Menu

While you wait

Smoked almonds (vg) 5

Dan's sourdough, whipped butter (v) 4.5

Starters

Cowshed hummus, cumin flat bread, tomato & pepper relish (v) 7.5

Ed's pork terrine, soubise sauce, grilled sourdough, sweet black mustard, micro salad 11.5

Buffalo milk burrata D.O.P, Heritage tomato, watermelon, coriander dressing (V) 19.5

Grilled tenderstem broccoli cured Burford brown egg yolk, orange dressing, roasted walnut (v/vgo) 9

Mains

Roast single muscle, rump of beef 25

Roast corn-fed chicken breast 22

Slow roasted, old spot pork belly 22

***All served with garden vegetables, roast potatoes, roasting jus and Yorkshire pudding**

Cottage pie, beef ragu, mashed potato, brown sauce, side of Lloyd's greens 24

Roasted cauliflower, fenugreek, caraway & yeast crust, herb scented grains, salsa verde (v) 17.5

Wild sea bass, shaved fennel, olive, Lloyd's cherry tomato ragu, tapenade 28

Dessert

Bradley's banana loaf, balsamic glaze Tewin Greens strawberries, rhubarb sorbet (v) 9

Montgomery cheddar sourdough, piccalilli (v) 9

Dark chocolate & pecan brownie, salted caramel ice cream, Mother's butterscotch sauce (v) 10

Foraged elderflower & Tewinbury gin jelly, raspberry & blueberry compote, lemon biscuit (v) 9

As a working farm, we source a wide range of produce & herbs from our farm gardens and we strive to source the freshest local ingredients, wherever possible. Due to the food preparation process, we cannot guarantee our dishes will be prepared in an allergen or allergen derivative-free environment. Should you have any allergies, food intolerances or dietary requirements, please inform your server. Allergen information available upon request.

Please note an optional gratuity will be added to your final bill.

(v) Vegetarian | (vg) Vegan | (vgo) Vegan option available