

# THE STABLE

AT TEWINBURY



## SNACKS

Sourdough 5

Queen Green Olive Tapenade 5

Sourdough crisp

Nocellara Olives 5

Paprika Smoked Almond 6

Smoked Salted Nuts 6

Rosemary, Tewinbury Honey

## SMALL PLATES

Ham Hock & Smoked Chicken Terrine 7

Piccalilli, sourdough

Baba Ghanoush 8

Deep fried pitta, pomegranate

Potted Chicken Liver Parfait 7

Rye croute

Smoked Salmon 14

Lemon, sourdough

## CURD

Cornish Yarg

Cropwell Bishop Stilton

Ducketts Aged Caerphilly

## CURED

Bresaola

Prosciutto Crudo

Coppa Stagionata

3 for 15 | 6 for 28

Sourdough, Pickles, Chutney

## SWEET

Lemon Posset 8

Shortbread

Dark Chocolate Pot 8

## COCKTAILS

Spumante Jack 12

Tequila, lemon, almond, hibiscus, prosecco

White Grape & Apricot Paloma 13

Tequila, lime, grapefruit, agave, white grape, apricot soda

Solero Colada 14

Coconut, rum, passion fruit, lime, cream

Tequila Highball 12

Tequila, elderflower, aperol, vermouth, passionfruit

Tom's Peach Mezcal 14

Mezcal, lime, agave, peach - add chilli?

Mocha Martini 14

Coffee liqueur, espresso, vanilla, chocolate liqueur

## BUBBLES

141 Prosecco 9

141 Prosecco Rose 9

La Fornarina 34

Moet & Chandon Brut 75

Moet & Chandon Rose 89

Nyetimber Classic Cuvee MV 85

Nyetimber Rose 100

## WHITE

Parlez Vous Sauvignon Blanc 8/27.5

San Giorgio Pinot Grigio 7/27

Levre Piquante Picpoul de Pinet 33

Albanta Albariño 12/41

Bon Courage Unwooded Chardonnay 7.5/28

## RED

Denis Marchais Merlot 7/27

Los Vinateros Rioja Crianza 9/35

Butcher of Buenos Aires Malbec 7.25/28

Helian Coo Mataro Shiraz 32/8

## ROSÉ

San Giorgio Pinot Blush 8/30

Whispering Angel Provence 50

Domaine de la Rouvière Provence 11/39

Folc English Rosé 13/45

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

Please note an optional

12.5% gratuity will automatically be added to your final bill.

(V) - Vegetarian (VG) - Vegan

@tewinburyfarmhotel