



NEGRONI 15  
BLOODY MARY 12  
ELDERBERRY ROYAL 11

SMOKED ALMONDS Paprika, salt (vg) 5

OLIVES (vg) 5

TEWINBURY SOURDOUGH, whipped butter (v) 2.5

PORK BELLY BITES, spiced sticky glaze 4.5

COWSHED HUMMUS, fennel flat bread, tomato & pepper relish (vg) 7.5

HIDDEN CORNER SMOKED SALMON, smoked salmon, preserved cucumber, horseradish butter, warm drop scone 12.5

COWSHED CARROT SALAD, confit curried carrot pureé, baby leaves, wild puff rice (v) 9

ROAST RUMP OF BEEF 25

ROAST CORN-FED CHICKEN BREAST 22

CURED SLOW ROASTED OLD SPOT PORK BELLY 22

Served with garden vegetable, roasted potatoes, jus, Yorkshire pudding, cauliflower cheese

CHICKEN & MUSHROOM PIE, wild mushroom, chicken & tarragon cream, suet crust, garden greens 22

ROASTED SQUASH CURRY, cauliflower romanesco, toasted cashew (vg) 17.5

APPLE & BLACKBERRY NUT CRUMBLE, vanilla ice cream 7.5

COCONUT RICE PUDDING, caramelised pineapple, toasted coconut, lemon balm cress 7.5

BRITISH CHEESE SELECTION, Bath soft, Tor goats, Montgomery cheddar, courgette & apricot chutney (v) 14

#### 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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