

THE STABLE

AT TEWINBURY



FIZZ	125	750	STICKIES AND FORTIFIED	75	BTL
Philippe Gonet Brut Reserve, NV, Champagne, France	16.5	93	Kopke LBV (750ml) Touriga Tinta Roriz, Sousao, Portugal	11	65
Rebuli - Valdobbiadene Prosecco Brut NV, Veneto, Italy	8	39	Kopke 10 Year Old Tawny (750ml) Red Douro, Portugal	8	39
Allimant-Laugner Cremant d'Alsace Rosé NV, Alsace, France	9.5	49	Kvaszinger 2022 (500ml) Tokaji Szamorodni, Hungary	12	65
Vinyes Ocults, Nat-Charmat Rosado Mendoza, Uco Valley, Argentina		54	Kvaszinger 6 Puttonyos (500ml) Tokaji Aszu, Hungaryina		115
Bernanrd Lonclas, Cuvee Prestige NV, Extra Dry, Champagne, France		100	Bodegas Robles, Piedra Luenga Pedro Ximenez, Andalusia, Spain		
Philippe Gonet Brut Rosé NV, Champagne, France		118	FINO	11	66
			OLOROSSO	13	64
			SWEET	12	75

COCKTAILS

Negroni 13

Martini Rosso, Gin, Campari

Margarita 13

Tequila, Cointreau, lemon juice

Espresso Martini 13

vodka, coffee liqueur, espresso, cane nectar

Daiquiri 13

Rum, lime juice, cane nectar

SNACKS

Sourdough 5

Can of Olives 5

Large Manzanilla Olives, garlic

Paprika Smoked Almond 5

Smoked Salted Nuts 5

SMALL PLATES

Ham & Chicken Terrine 7

Sourdough

Baba Ghanoush 8

Deep fried pitta

Cowshed Hummus 6.5

Sourdough croute

Smoked Salmon 14

Sourdough

CURD & CURED

Cornish Yarg

Semi hard, nettle wrapped

Cropwell Bishop Stilton

Creamy blue, organic

Duckett's Aged Caerphilly

Unpasteurised, aged soft cheese

BRESAOLA

Aged, air dried salt beef

Prosciutto Crudo

Dry cured ham

Coppa Stagionata

"Pigs Collar" dry cured pork

3 for 15 | 6 for 28

Sourdough, Pickles, Chutney

FLIP ME OVER FOR MORE WINE...

We are here to help - let us know if you have any allergens or dietary requirements. Prices inc VAT | exclude discretionary 12.5% service charge.
(v) vegetarian | (vg) vegan | (vgo) vegan option available

#growwiththeflow @tewinburyfarmhotel

TEWINBURY WATER

Bottled on site and filtered through seven layers of natural mineral and UV light.

Stll | Sparkling 75cl - 2.5