



COWSHED

AT TEWINBURY

NEGRONI 15
APEROL SPRITZ 12
KIR ROYAL 10

SMOKED ALMONDS, Paprika, salt (vg) 5
OLIVES (vg) 5
TEWINBURY SOURDOUGH, whipped butter (v) 4.5
PORK BELLY BITES, spiced sticky glaze 5.5

CAULIFLOWER SOUP, harissa relish, almond croutons (vgo) 7.5
COWSHED HUMMUS, fennel flat bread, tomato & pepper relish (vg) 7.5
GARDEN BEETROOT SALAD, goats cheese, citrus, Llyods leaves (vg) 9
PULLED BEEF SHORT RIB ON THE BONE, sourdough, pickled mushroom, pickles, horseradish 10
HIDDEN CORNER SMOKED SALMON, wasabi crumpet, pickled shallots, salmon caviar, confit lemon 12
COWSHED CARROT SALAD, confit curried carrot pureé, baby leaves, wild puff rice (v) 9
BAKED CAMEMBERT, Bramfield honey, pastry twists, rosemary (v) 14.5

TEWIN LAMB BARNESLEY CHOP, garden mint sauce, choice of side 25.5
STEAK OF THE DAY, seasonal garnish MP
FARM REARED PORK CHOP, foraged apple sauce, choice of side 24
ROAST VENISON, coffee crust, cranberry, cowshed bacon cabbage, torched onion, venison jus 28.5
THE BURGER, cheddar, tomato & bacon relish, slaw, fries 21
Add: Slow cooked short rib 5 | treacle & barbour bacon 3
COURGETTE LASAGNE, Lloyd's late season tomato ragu, courgette, smoked almond romesco, aged Parmesan (v) 18
PLAICE FILLET, celeriac purée, wild mushrooms, samphire, fish red wine sauce 28

HAND CUT "KOFFMAN" CHIPS, Rosemary salt (v) 6.5
PINK FIR POTATOES, minted butter (v) 6
LLOYD'S SALAD LEAVES, elderflower vinaigrette (v/vgo) 5
SAUTÉED WILD MUSHROOMS, confit garlic butter (v) 8
BUTTERED GARDEN GREENS (v) 6

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 allergies, food intolerances or dietary requirements, please inform your server. Allergen information available upon request.

An optional 12.5% service charge will be added to you final bill.

(v) Vegetarian | (vg) Vegan | (vgo) Vegan option available | (gf) Gluten free | (gfo) Gluten free option available

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