



# COWSHED

AT TEWINBURY

NEGRONI 15  
APEROL SPRITZ 12  
KIR ROYAL 10

3 - COURSE 35

2 - COURSE 30

## CAULIFLOWER SOUP

Harissa relish, almond croutons

## COD CAKES

Lemon curry marmalade, coriander cress

## CORN-FED CHICKEN & TARRAGON TERRINE

Grilled sourdough, Llyods leaves, soubise sauce, fried cappers

-

## ROAST CORNED CHICKEN BREAST

Crushed baby potatoes, Llyods greens, chasseur red wine sauce

## CELERIAC & MUSHROOMS RISOTTO

Roasted celeriac, mushrooms, garlic butter, Parmesan, watercress

## TAGLIATELLE & HIDDEN CORNER SMOKED SALMON SAUCE

Poached cod, confit lemon, rocket

-

## BAKED DARK CHOCOLATE TART

Crème Fraîche, candid orange

## MONTGOMERY CHEDDAR

Red onion chutney, oat biscuits

## CREME CARAMEL

Passionfruit & orange syrup, almond & pistachio wafer

## 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

@tewinburyfarmhotel