

DARK CHOCOLATE & SALTED CARAMEL POT (vg) 8.5

Burnt orange, candied orange

LEMON POSSET (v) 8

Foraged blueberry compote, Bramfield honey & chamomile biscuit

PEANUT PARFAIT (v) 8.5

Chocolate, caramel & honeycomb

ICE CREAM & SORBET (v)

Please ask your server for today's flavours.

Mix & Match, 2.5/scoop

THREE BRITISH CHEESES (v/gfo) 14.5

Wheat wafers, fig & almond cake, red onion chutney (v)

	75ml	Btl
Kopke LBV	11	65 (750ML)
Tuparii Late Harvest Riesling	11	48 (375ML)
Kvaszinger, Tokaji Szamorodni	12	65 (500ML)
Kopke 10-year-old Tawny	13	75 (750ML)
Kvaszinger, Tokaji Aszu 6 Puttonyos		115 (500ML)

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 you final bill.

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

@tewinburyfarmhotel