



COWSHED

AT TEWINBURY

NEGRONI 15
APEROL SPRITZ 12
CHAMBORD ROYAL 10

SMOKED ALMONDS, Paprika, salt (vg) 5
SPICED OLIVES (vg) 5
TEWINBURY SOURDOUGH, whipped butter (v) 4.5
PORK BELLY BITES, miso & maple glaze 5.5

CAULIFLOWER SOUP, harissa relish, almond croutons (vgo) 7.5
COWSHED HUMMUS, fennel flat bread, tomato & pepper relish (vg) 9
HERITAGE BEETROOT SALAD, whipped goats cheese, burnt orange, garden leaves (v) 9
PULLED BEEF SHORT RIB ON THE BONE, sourdough, pickled mushroom, pickles, horseradish 12
HIDDEN CORNER SMOKED SALMON, potato & horseradish salad, compressed cucumber, lemon 12.5
WINTER SALAD, barley, butter leaves, candied pecans, winter vegetables, apple reduction (vg) 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
SLOW COOKED BELLY OF PORK, celeriac, winter greens & bramley apple jus 23
ROAST VENISON, coffee crust, cranberry, cowshed bacon cabbage, game jus 29
THE BURGER, cheddar, tomato & bacon relish, slaw, fries 22.5
Add: Slow cooked short rib 5 | treacle & barbour bacon 3
JERUSALEM ARTICHOKE PEARL BARLEY RISOTTO, chestnut & sage pesto (vgo) 18
SEARED SALMON, lemon & tarragon hollandaise, winter vegetables & pearl barley 23

HAND CUT "KOFFMAN" CHIPS, rosemary salt (v) 6
WARM POTATO SALAD (v) 6.5
LLOYD'S SALAD LEAVES, elderflower vinaigrette (v/vgo) 6
ROASTED WINTER SQUASH, sage & stilton pesto, toasted seeds (v) 7
BUTTERED TEWIN KALE (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 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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