



COWSHED

AT TEWINBURY

NEGRONI 15
APEROL SPRITZ 12
CHAMBORD ROYAL 10

3 - COURSE 35

2 - COURSE 30

CAULIFLOWER SOUP (vgo)

Harissa relish, almond croutons

COD CAKES

Lemon curry marmalade, coriander cress

CORN-FED CHICKEN & TARRAGON TERRINE

Grilled sourdough, Lloyd's leaves, soubise sauce, fried cappers

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ROAST CORNED CHICKEN BREAST

Crushed baby potatoes, Lloyd's greens, chasseur red wine sauce

CELERIAC & MUSHROOMS RISOTTO (v/vgo)

Roasted celeriac, mushrooms, garlic butter, parmesan, watercress

TAGLIATELLE & HIDDEN CORNER SMOKED SALMON SAUCE

Poached cod, confit lemon, rocket

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BAKED DARK CHOCOLATE TART (v)

Crème fraiche, candied orange

MONTGOMERY CHEDDAR (v)

Red onion chutney, oat biscuits

CREME CARAMEL (v)

Passionfruit & orange syrup, almond & pistachio wafer

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 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 | (gf) Gluten free | (gfo) Gluten free option available

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