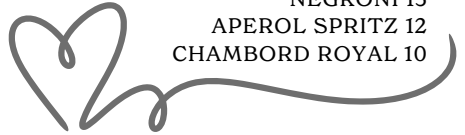




Granary Kitchen
At Tewinbury

NEGRONI 15
APEROL SPRITZ 12
CHAMBORD ROYAL 10



VALENTINES DAY
55PP

BUTTERNUT SQUASH VELOUTÉ (vgo)
Charlie's sourdough

HIDDEN CORNER SMOKED SALMON
Swiss potato salad, compressed cucumber, confit lemon

CONFIT FENNEL, ARTICHOKE & BEETROOT CAPONATA
Baby capers, burrata

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50 DAY AGED BEEF WELLINGTON
Truffle duxelle, crepe, spinach, port jus

TRUFFLE SALT BAKED CELERIAC WELLINGTON
Truffle duxelle, crepe, spinach, port jus

For the table

PARMESAN & ROSEMARY SALT FRIES
BABY GEM, PINE NUT, SPRING ONION SALAD, HERB DRESSING

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DARK CHOCOLATE TART
Clotted cream, sour cherries

ALMOND PANNA COTTA
Macerated citrus salad, pistachio & almond biscuit

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COFFEE & CHOCOLATE TRUFFLES

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BRITISH CHEESE PLATE
3 cheeses, Cowshed chutney, grapes, oat biscuits, panforte
***19 surcharge**

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

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