



COWSHED

AT TEWINBURY

NEGRONI 13
APEROL SPRITZ 12
CHAMBORD ROYAL 10

EASTER SUNDAY
3 - COURSE 45

HIDDEN CORNER SMOKED SALMON
Swiss potato salad, confit Lemon & compressed cucumber

DUCK LIVER PARFAIT
Choux buns, craquant, crispy onions & brioche

JERUSALEM ARTICHOKE SOUP
Pancetta, parsley & girolles

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OVERNIGHT COOKED SHOULDER OF TEWINBURY LAMB
Bulgar Salad, pomegranate, roasted heritage carrot & kale

ROASTED CHICKEN BREAST, COOKED ON THE BONE
OR
ROAST RUMP OF BEEF
Served with Roast Koffmann potatoes, honey glazed carrots, Lloyd's spring greens & Yorkshire pudding

SEARED SEA BREAM
Tempura oyster, Samphire & lemon Hollandaise

TRUFFLED SALT BAKED CELERIAC WELLINGTON
truffled duxelle, spinach, porcini jus

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YORKSHIRE FORCED RHBARB PANNA COTTA
Honeycomb & confit Lemon

RUM BABA
Bramley apple compote, bramfield honey & vanilla

DARK CHOCOLATE & SALTED CARAMEL TART
Pistachio cream, peanut brittle

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

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