

TEWINBURY SOURDOUGH, whipped butter (v) 5 PADRON PEPPERS, smoked almonds (v) 7.5 COWSHED HUMMUS, olive focaccia, coriander relish (v) 6.5 BEEF SHORT RIB FRITTER, peas, horseradish 8

SWEETCORN SOUP, charred corn, spring onion, chilli (vg) 8.5 BURRATA, heritage tomato, focaccia crisp, olive oil (v) 13 COURGETTE, crispy hen egg, hazelnut (v) 9.5 CURED CHALK STREAM TROUT, dill, buttermilk, soda bread 13 N'DUJA SCOTCH EGG, garden slaw (v) 11

COURGETTE, orzo risotto, tempura courgette flower, parmesan (v) 19.5 DUCK, kale, crispy potato, cherries, 29 CAULIFLOWER SHAWARMA, smoked aubergine, grains, pomegranate (vg) 18 POLLOCK FILLET, chorizo, squid, tomato, labneh 24 MONKFISH, fennel, courgette, black olive caponata 27 COWSHED BURGER, smoked cheddar, tomato relish, fries 23 BAVETTE STEAK, tomato, peppercorn sauce, triple cooked chips 27 FARM REARED CHOICE STEAKS, triple cooked chips (see board for price)

TRIPLE COOKED CHIPS, maldon salt (v) 6.5 HERITAGE TOMATO, red onion (vg) 6 GARDEN SALAD, blue cheese dressing, crispy onions (v) 6 ROASTED COURGETTE, mint, broad beans (vg) 5.5 TEWIN GREENS KALE, cafe de Paris butter (v) 5.5

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

@tewinburyfarmhotel