



NEGRONI 13
APEROL SPRITZ 12
CHAMBORD ROYAL 10

NOCELLARA OLIVES (vg) 5

SMOKED ALMONDS, paprika (vg) 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, 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

ORZO, courgette, 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, fries 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

TEWINBURY SOURDOUGH, whipped butter (v) 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 your final bill.

(v) Vegetarian | (vg) Vegan | (vgo) Vegan option available

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