

3 - COURSE 35

2 - COURSE 30

COURGETTE, crispy hen egg, hazelnut (v)

SWEETCORN SOUP, charred corn, spring onion, chilli (vg)

BURRATA, heritage tomato, focaccia crisp, olive oil (v)

CURED CHALK STREAM TROUT, dill, buttermilk, soda bread

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BAVETTE STEAK, tomato, peppercorn sauce, triple cooked chips

COWSHED BURGER, smoked cheddar, tomato relish, fries

POLLOCK FILLET, chorizo, squid, tomato, labneh

CAULIFLOWER SHAWARMA, smoked aubergine, grains, pomegranate (vg)

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DARK CHOCOLATE, sour cherry, pistachio (vgo)

HAZELNUT ICE CREAM, roast nectarine, brandy snap (v)

LEMON MOUSSE, strawberry, creme fraiche (v)

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 your final bill.

(v) Vegetarian | (vg) Vegan | (vgo) Vegan option available | (gfr) Gluten free | (gfo) Gluten free option available

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