



NEGRONI 13
APEROL SPRITZ 12
CHAMBORD ROYAL 10

NOCELLARA OLIVES (vg) 5
PADRON PEPPERS, labneh (v) 5.5
GOAT'S CHEESE TARTLET, pea & beetroot (v) 3.5
MUSHROOM ARANCINI, parmesan (v) 7

WINTER SQUASH FONDANT, chestnut, goat's cheese, sage (v) 8.5
BURRATA, kale pesto, pine nuts (v) 9.5
BEETROOT CURED STONE BASS, horseradish sorbet, beetroot 11
BEEF TARTARE, cured egg yolk, beef fat emulsion, game crisps 12
VENISON SCOTCH EGG, celeriac purée 10

CONFIT WINTER CABBAGE, black garlic, crispy shallots, butter sauce (v) 18.5
PORK TENDERLOIN, braised peas, lettuce, bacon, lemon, mint 25
JERUSALEM ARTICHOKE TORTELLINI, capers, split tarragon sauce (vg) 20
SHORTCRUST PIE, chard, potato purée 22
COD, parmentier potatoes, fennel, bouillabaisse sauce 28

10oz RIBEYE, confit vine tomato, fries, salad 38
T-BONE STEAK, fries, salad MP
WHOLE or HALF CHICKEN, brioche, fries, salad 55 | 28.5
WHOLE PLAICE, capers, sea herbs, fries, salad 60

TRIPLE COOKED CHIPS, maldon salt (v) 6
HEIRLOOM TOMATO, shallot (vg) 6
TEWIN GREENS (v) 8
BEEF FAT POTATO TERRINE, parsley 6
WINTER GARDEN SALAD (v) 6
TEWINBURY SOURDOUGH, whipped butter (v) 6

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.

(v) Vegetarian | (vg) Vegan | (+o) option available

An optional 12.5% service charge will be added to you final bill.

We've gone cashless across the farm - cards only please

@tewinburyfarmhotel