

NOCELLARA OLIVES (vg) 5

TEWINBURY SOURDOUGH, whipped butter (v) 6

-

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

VENISON SCOTCH EGG, celeriac purée 10

-

CONFIT WINTER CABBAGE, black garlic, crispy shallots, butter sauce (v) 18.5

COD, parmentier potatoes, fennel, bouillabaisse sauce 28

MAPLE GLAZED SQUASH, dukkha crust, roasted potatoes, kale and salsa verde (v/vgo) 18

ROAST RUMP OF BEEF, horseradish sauce 25

ROAST CORN-FED CHICKEN BREAST, bread sauce 22

CURED SLOW ROASTED OLD SPOT PORK BELLY, caramel apple sauce 22

Served with Yorkshire pudding, buttered greens, glazed carrot,
roast potatoes, caramelised cauliflower, gravy

CAULIFLOWER CHEESE 6

TRIPLE COOKED CHIPS, maldon salt (v) 6

HEIRLOOM TOMATO, shallot (vg) 6

TEWINBURY GREENS 8

WINTER GARDEN SALAD 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