



PROSECCO 10 | 39
CHAMPAGNE 16.5 | 93
SPARKLING 0% 7 | 34

AFTERNOON TEA

SANDWICHES

ROAST CHICKEN WITH LEMON & TARRAGON
VINTAGE CHEDDAR WITH ONION CHUTNEY
SMOKED SALMON WITH PICKLED CUCUMBER

SAVOURIES

QUINCE & GOAT CHEESE MILLE FEUILLE
HAM HOCK & GINGER CROSTINI

FARMHOUSE SCONES

FRESHLY BAKED FARMHOUSE SCONES
Clotted Cream & Jam

MINI DESSERTS

LEMON FANCY WITH BUTTERCREAM & FONDANT
WINTER BERRY & ALMOND FRANGIPANE TART
BANANA & DARK CHOCOLATE BAKE
MACAROON

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.

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

@tewinburyfarmhotel