



## VALENTINES DAY

60PP

### TO SHARE - BAKED CAMEMBERT (v)

Tear & share focaccia, house chutney

### GRILLED WHOLE TIGER PRAWNS

Chilli & garlic butter, toasted ciabatta

### GAME TERRINE

Grilled brioche, apricot

### POTTED MUSHROOM PARFAIT (vg)

Sourdough

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### TO SHARE - CHATEAUBRIAND (10pp supplement)

Dauphinoise potatoes, buttered greens

### BURRATA (v)(vgo)

Black garlic & tomato linguine

### BAKED HAKE BRANDADE

Tewin greens

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### TO SHARE - WARM CHOCOLATE DIPPING SAUCE

Marshmallows, strawberries, brownie bites & assorted toppings

### LEMON TART (vgo)

Caramelised sugar, milk ice cream

### ALMOND AND HAZELNUT TORTE

Vanilla custard, caramelised apple

## COFFEE & CHOCOLATE TRUFFLES

### TEWINBURY 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 your final bill.

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

@tewinburyfarmhotel