

MOTHER'S DAY

55PP

SOURDOUGH, whipped butter

ASPARAGUS, wild garlic, rapeseed

HONEY GLAZED HERITAGE CARROTS, cashew, kale (VG)

WHITE CRAB MOUSSE, white balsamic, lavosh cracker

BEEF TARTARE, sourdough crisp

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RUMP OF BEEF, horseradish sauce

CORN-FED CHICKEN BREAST, bread sauce

Yorkshire Pudding, buttered greens, glazed carrots, roast potatoes, caramelised cauliflower, gravy

SPRING RISOTTO, peas, broad beans, asparagus, mint, tarragon, parmesan

PAN SEARED CHALK STREAM TROUT, celeriac rösti, watercress velouté

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ALMOND & HAZELNUT TORTE, caramelised apple, crème anglaise

POPCORN PANNA COTTA, sweetcorn ice cream

WINTER STONE FRUIT PAVLOVA, white chocolate crumb

PEAR FRANGIPANE TART, praline ice cream

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 your final bill.

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

@tewinburyfarmhotel