



NEGRONI 13
APEROL SPRITZ 12
CHAMBORD ROYAL 10

EASTER SUNDAY

55PP

HOT CROSS BUN, WHIPPED HONEY BUTTER

WHITE CRAB & ASPARAGUS TART, BISQUE EMULSION

CHARRED LEEK TERRINE, HAZLENUT, YEAST

CHICKEN LIVER PARFAIT, WHILD GARLIC SALSA VERDE

PAN ROASTED STONEBASS, CREAMED LEEK, GRIROLLE, SWEETCORN, FISH
BEURRE BLANC

HERB ROASTED LEG OF LAMB, WILD GARLIC

ROAST CHICKEN, BREAD SAUCE

ROAST RUMP OF BEEF

ROOT VEGETABLE WELLINGTON, BROWN BUTTER SAUCE

SERVED WITH ROAST OR BAKED WILD GARLIC POTATOES, YORKSHIRE PUDDING, CLAPSHOT
AND ROASTED PARSNIP

POACHED RHUBARB FOOL

EASTEER EGG CHEESECAKE

HAZELNUT & ALMOND TORTE, CREME ANGLAISE

POPCORN PANNACOTTA, SWEETCORN 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 you final bill.

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

@tewinburyfarmhotel