



NEGRONI 13  
APEROL SPRITZ 12  
CHAMBORD ROYALE 10

WARM TEWINBURY SOURDOUGH, whipped butter (v) 6  
BEEF BREASOLA, house pickles 8  
PEA & TARRAGON ARRANCINI, garlic aioli (v) 6  
BEETROOT, walnut & yoghurt tarte fine (v) 8

HONEY GLAZED HERITAGE CARROT, cashew, kale (vg) 10  
CHARRED LEEK TERRINE, hazelnut & yeast pesto (vg) 9  
WINTER SQUASH FONDANT, goats cheese velouté, chestnuts, sage (v) 10  
WHITE CRAB MOUSSE, white balsamic, lavoche, brown crab sabayon 13  
TRADITIONAL BEEF TARTARE 12

SALT BAKED CELERIAC, cavolo nero, crispy shallots, black garlic (v) (vgo) 18  
DRY AGED BEETROOT & BUTTERNUT SQUASH SALAD, sourdough croutons,  
sauce vierge (vg) 24  
PORK TENDERLOIN, braised peas, lettuce, bacon, lemon, mint 26  
ROASTED CHICKEN LEG, mushroom, silverskin onion, pancetta, red wine jus,  
mashed potatoes, root vegetable crisps 28  
OCTOPUS RAGU, hand folded pappardelle 24

10oz SIRLOIN OF BEEF, tempura gherkin, mustard seed jus 38  
750g PORK CHOP, smoked almond praline pesto, peach jus 40  
T-BONE, fries, house winter salad MP

TRIPLE COOKED CHIPS (vg) 6  
ROOT VEGETABLE BOULANGÈRE (v) 7  
BUTTERED TEWIN GREENS (v) 7  
CHARRED HISPI, black garlic, crispy shallots(v) 8  
WINTER GARDEN SALAD, pickled shallots (vg) 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