

3 - COURSE 35  
2 - COURSE 30

TRADITIONAL BEEF TARTARE

CHARRED LEEK TERRINE  
hazelnut & yeast pesto (vg)

WINTER SQUASH FONDANT  
goats cheese velouté, chestnuts, sage (v)

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DRY AGED BEETROOT & BUTTERNUT SQUASH WINTER SALAD  
sourdough croutons, sauce vierge (vg)

ROASTED CHICKEN LEG  
mushroom, silverskin onion, pancetta, red wine jus, mashed potatoes, root vegetable crisps

OCTOPUS RAGU  
hand folded pappardelle

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POPCORN PANNA COTTA  
Sweetcorn ice cream

WINTER STONE FRUIT PAVLOVA  
white chocolate crumb (v)

PEAR FRANGIPANE TART  
praline ice cream (vg)

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