



SUPPER CLUB

Spring Lamb | Thursday 23rd April

Blackwater Piquet Chenin Blanc, 2020
Swartland, South Africa

ONION SOUP

Caramelised onion & toasted Templegall crouton

BRAISED & PRESSED LAMB BREAST KEBAB

Pomegranate, yoghurt

Villa Sparina Conti di Alari Gavi di Gavi 2024
Piedmont, Italy

BURNT LEEK & NETTLE PEARL RISOTTO

Ewes milk

Château Monbrison, M de Monbrison, 2018
Bordeaux, France

PAN ROASTED LAMB FILLET

Lamb neck bon bon, wild garlic, peas

Weingut Von Winning Riesling, 2024
Pfalz, Germany

RHUBARB & CUSTARD FOOL

Raspberry

Kvaszinger Borászat, Tokaji Szamorodni, 2022
Tokaj, Hungary

ELDERFLOWER & GOOSEBERRY FRANGIPANE TART

Honeyed milk ice cream

Should you have any allergies, food intolerances or dietary requirements, please inform your server.

Allergen information available upon request.

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