

NOCELLARA OLIVES (vg) 5

TEWINBURY SOURDOUGH, whipped butter (v) 6

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HONEY GLAZED HERITAGE CARROT, cashew, kale (vg) 10

CHARRED LEEK TERRINE, hazelnut & yeast pesto (vg) 9

WHITE CRAB MOUSSE, white balsamic, lavoche, brown crab sabayon 13

TRADITIONAL BEEF TARTARE 12

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DRY AGED BEETROOT & BUTTERNUT SQUASH SALAD, sourdough croutons, sauce vierge (vg) 24

OCTOPUS RAGU, hand folded pappardelle 24

MAPLE GLAZED SQUASH, dukkha crust, roasted potatoes, kale and salsa verde (v/vgo) 18

ROAST RUMP OF BEEF, horseradish sauce 25

ROAST CORN-FED CHICKEN BREAST, bread sauce 22

CURED SLOW ROASTED OLD SPOT PORK BELLY, caramel apple sauce 22

Served with Yorkshire pudding, buttered greens, glazed carrot, roast potatoes, caramelised cauliflower, gravy

TRIPLE COOKED CHIPS (vg) 6

CAULIFLOWER CHEESE 6

BUTTERED TEWIN GREENS (v) 7

CHARRED HISPI, black garlic, crispy shallots(v) 8

TEWIN GREENS 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 your final bill.

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

@tewinburyfarmhotel