



PAUL YOUNG
CHOCOLATE AFTERNOON TEA
42PP

PROSECCO 10 | 39
CHAMPAGNE 16.5 | 93
SPARKLING 0% 7 | 34

A chocolate-led afternoon tea created in collaboration with Paul A Young,
paired with seasonal savouries from the farm kitchen.

COCOA NIB INFUSION

Single-origin Colombian cocoa nibs, roasted, local honey infusion

SCONES

DOUBLE CHOCOLATE CHIP, Paul's award-winning sea salted caramel
FRUIT SCONE, clotted cream, jam

SANDWICHES

SMOKED CHEDDAR & CARMELISED ONION (V)
CHICKEN, TARRAGON & LEMON
CUCUMBER & CHOCOLATE CREAM CHEESE (V)

SAVOURIES

WILD MUSHROOM & TRUFFLE TARTLET (V)
HAM HOCK, beetroot ketchup

PATISSERIE

CHOCOLATE BROWNIE, 70% Colombian chocolate ganache, cocoa nibs, chocolate pearls
RHUBARB & THYME WHITE CHOCOLATE TART, thyme crème
CHOCOLATE LOAF CAKE, earl grey butter ganache

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.

An optional 12.5% service charge will be added to your final bill.

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

@tewinburyfarmhotel



PAUL YOUNG

VEGETARIAN
CHOCOLATE AFTERNOON TEA
42PP

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CHAMPAGNE 16.5 | 93
SPARKLING 0% 7 | 34

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COCOA NIB INFUSION

Single-origin Colombian cocoa nibs, roasted, local honey infusion

SCONES

DOUBLE CHOCOLATE CHIP, Paul's award-winning sea salted caramel
FRUIT SCONE, clotted cream, jam

SANDWICHES

SMOKED CHEDDAR & CAMELISED ONION (V)
EGG MAYO WITH WATERCRESS (V)
CUCUMBER & CHOCOLATE CREAM CHEESE (V)

SAVOURIES

WILD MUSHROOM & TRUFFLE TARTLET (V)
APPLE & CELERIAC CROUTE (V)

PATISSERIE

CHOCOLATE BROWNIE, 70% Colombian chocolate ganache, cocoa nibs, chocolate pearls
RHUBARB & THYME WHITE CHOCOLATE TART, thyme crème
CHOCOLATE LOAF CAKE, earl grey butter ganache

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COWSHED

AT TEWINBURY

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BLACK TEA

ENGLISH BREAKFAST

Far from ordinary, this blend of three different assam leaf from the finest estates delivers a well rounded full bodied tea.

SAPPHIRE EARL GREY

Rich, delicate yet full bodied with an innovative twist to the recipe adding blue malva flowers to the traditional bergamot flower.

ORGANIC DARJEELING | 2ND FLUSH

The Champagne of teas! The prized harvest from one of the oldest and smallest plantations in India.

DECAFFEINATED CEYLON

Grown in the mountains of Sri Lanka, Kenilworth and famous for its rich, full bodied flavour. Naturally decaffeinated.

GREEN TEA

DRAGONWELL GREEN

The famous Lung Ching green tea is one of the most renowned green teas in the world. Smooth, subtle with a slight sweet finish.

JASMINE PEARLS

The ultimate jasmine experience. Hand rolled from silver tipped green tea and scented with fresh jasmine. Crisp, light and floral.

FLEUR D'ORIENT OOLONG

Lightly fermented and hand rolled. A gentle scent of flowers and fruits with a hint of nuttiness. Deep and smooth.

HERBAL TEA

EGYPTIAN MINT

Caffeine-free peppermint. Refreshing, cooling and flavourful. Perfect to energise the body.

CITRUS CHAMOMILE

Caffeine-free and enhanced with delightful lemongrass giving a mellow, citrus finish. Known for its calming and soothing qualities.

LEMONGRASS AND GINGER

Invigorating and warming herbal blend. High in antioxidants and caffeine free. Soothing and uplifting in equal measure.

PERSIAN POMEGRANATE

The worlds oldest fruit. This super fruit is high in antioxidants creating a succulent herbal infusion.

SPICY ROOIBOS

Caffeine free super grade Rooibos blend with Brazilian pepper, Cinnamon, Cardamom, cloves & a hint of Orange. It is fresh with subtle warming spice notes

FLOWERING TEA

RED AMARANTH | FORTUNE BALL +2.5

A visual spectacle of green tea and red amaranth flower opening up into a visual treat and a luxury jasmine forward tea.

MARIGOLD | LOVERS LEAP +2.5

A slow crescendo as this combination of jasmine petals, marigold and amaranth opens slowly before your eyes.

TEWINBURY WATER

Filtered on site through a state-of-the-art process that delivers unmatched purity and a clean, fresh taste. No food miles, no waste - just proper good water in a reusable bottle, the way it should be.

Still | Sparkling 75cl - 2.5

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