



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 & CARAMELISED ONION (V)
CHICKEN, TARRAGON & LEMON
EGG MAYO & WATERCRESS (V)

SAVOURIES

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

PÂTISSERIE

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



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VEGETARIAN
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FRUIT SCONE, clotted cream, jam

SANDWICHES

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

SAVOURIES

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

PÂTISSERIE

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