



# COWSHED

AT TEWINBURY

À LA CARTE

## STARTERS

ENJOY SOME LOCAL SOURDOUGH TO START THE EVENING

Scotch egg, black garlic mayonnaise,  
pickled cucumber  
£8

Gilt head sea bream ceviche, tiger milk, puff wild  
rice, avocado, lemon balm  
£9

Charred courgette, edamame bean, chicory,  
pomegranate, and mint dressing (V)  
£7

Heirloom tomatoes, tapenade croute, buffalo  
mozzarella, nasturtium (V)  
£8

### FROM THE GRILL

10oz 28-day dry aged grass-fed Angus  
ribeye  
£35

8oz day dry aged grass-fed Angus hangar  
steak  
£25

Orchard, free range Norfolk Pork  
tomahawk  
£23

12-hour braised beef short rib  
£26

ALL SERVED WITH A WHISKEY GLAZE, TRIPLE  
COOKED CHIPS AND DRESSED BITTER LEAVES

AS A WORKING FARM, WE ALWAYS HAVE THE  
DEEPEST RESPECT FOR THE ENVIRONMENT AND OUR  
NATURAL SURROUNDINGS.

WE STRIVE TO SOURCE THE FRESHEST LOCAL  
INGREDIENTS, WHEREVER POSSIBLE, FROM OUR  
TRUSTED SUPPLIERS.

## MAINS

Roast rump of Mimram valley lamb, English  
garden peas, baby gem, goats curd, split mint  
jus  
£28

Chalk steam trout, seasonal garden vegetables  
£20

Charred broccoli tenderstem, quinoa, toasted  
seeds, pickled cauliflower (VG)  
£18

Roast creed, carvey chicken breast, crushed  
Jerusalem artichoke, rainbow chard, lemon &  
tarragon dressing  
£23

Herb roast gnocchi, courgettes, watercress  
pesto (V)  
£18

### SAUCES

Chimichurri

Pink peppercorn

Red wine jus

Smoked garlic butter

## SIDES

Triple cooked chips

Bitter leaf salad

Broccoli tender stem, smoked  
garlic butter

Herb roasted new potatoes

(£5 each)

DUE TO THE FOOD PREPARATION PROCESS, WE CANNOT  
GUARANTEE OUR DISHES WILL BE PREPARED IN AN  
ALLERGEN FREE ENVIRONMENT. SHOULD YOU HAVE ANY  
DIETARY REQUIREMENTS, PLEASE INFORM YOUR SERVER AND  
WE WILL DO OUR UPMOST TO ACCOMMODATE YOU.