

COWSHED SPRING DINNER MENU

BREADS

DAN'S SOURDOUGH
Whipped butter £4.50

KOREAN BBQ MUSHROOM BAO BUNS
Cowshed Kimchi £6.50

TOMATO FOCACCIA STICKS (vegan)
With olive oil & balsamic £4.50

SNACKS

SMOKED ALMONDS £5

SPICED OLIVES £5

CURRY CURED COD LOIN
Pineapple sambal, cauliflower bhaji £8.50

BROCCOLI FALAFEL (vegetarian)
Labneh, orange and sesame dip £6.50

BAKED CAMEMBERT
Garlic, white wine & rosemary bread croutes £14.50

SMALL PLATES

ASPARAGUS
Warm taleggio, coppa, caper & balsamic dressing £10.50

COWSHED HUMMUS (vegan)
Cumin flat bread, pepper relish £7.50

MARINATED OCTOPUS
Squid ink dressing, crushed jersey royals, pickled ginger,
orange & rocket salad £11.50

DUCK PROSCIUTTO
Cowshed mustard, grilled sour dough, pickles, Lloyd's
leaves £9

COWSHED RICOTTA (vegetarian)
Spring garden vegetables, minted pea sauce £8.50

SIDES

HAND CUT "KOFFMAN" CHIPS £6

MINTED & BUTTERED JERSEY ROYALS £6

FRENCH BEANS
Garlic crisp £6

LLOYD'S WINTER SALAD LEAVES
House vinaigrette £6

HERITAGE CARROTS
Gremolata £5

BOULANGERE POTATOES
Chicken stock, thyme £6.50

BUTTERED GARDEN GREENS £6.50

GRILL

THE BURGER
Cheddar, tomato & bacon relish, slaw, French fries £21
Add: Slow cooked short rib £5

50-DAY DRY-AGED RUMP OF BEEF
Green peppercorn sauce, chicory salad, roast boulangère £29

CORN-FED CHICKEN BREAST
Garden greens, orzo, spring onion, wild garlic, chicken cream £24

TEWIN LAMB BARNESLEY CHOP
Garden mint sauce (served with a side dish) £24.50

RARE BREED PORK CHOP
Farm's apple sauce (served with a side dish) £24

MIMRAM LAMB
Roast lamb, mini Shepard's pie, grilled chicory, toasted hazelnuts
lamb jus £29.50

SEA

MACKEREL FILLET
Sauerkraut, crispy pancetta, broad bean & parsley dressing £19

ATLANTIC COD
Olive and parmesan crust, asparagus, sea vegetables, orange
dressing £21

LAND

BUBBLE & SQUEAK (vegetarian)
Poached local hen's egg, foraged mushrooms & herbs £19

BEETROOT RAGU (vegan)
Horseradish gnocchi, Lloyd's greens £17

FRESH TAGLIATELLE PASTA (vegetarian)
Wild garlic pesto, foraged wild mushrooms, courgette,
shaved aged parmesan £17

SPICED CAULIFLOWER VEGAN STEAK
Vegan bun, hummus & vegan cheese, served with red
cabbage slaw & French fries £17.50

PIES

(SERVED WITH GARDEN GREENS)

MIMRAM SHEPHERD'S PIE
Mimram lamb ragu, Mash potato, brown sauce £25

LEEK, SPRING GARLIC & JERSEY ROYAL PIE (vegan)
Tewinbury water pastry £17.50

COWSHED PHILOSOPHY

Our menu is designed to showcase the best of British produce, some of it grown here across our 700 acres at Tewinbury. We are also proud to work with a number of local producers across the county to bring you the very best seasonal produce the region has to offer. Should you have any allergens, food intolerances or dietary requirements, please inform your server. Please note an optional 12.5% gratuity will automatically be added to your final bill.