

COWSHED SPRING DESSERT MENU

CHOCOLATE POT CAPPUCCINO

Chocolate pot, coffee ice cream, cappuccino foam, pistachio biscotti £9

RHUBARB PIE

Blood orange marmalade, ginger ice cream £9

MADAGASCAN VANILLA CRÈME BRULEE £9

PISTACHIO CAKE (vegan)(gluten free)

Vegan banana ice cream, chocolate air, raspberries £9

ICE CREAMS AND SORBETS

3 scoops of homemade ice creams & sorbets £7.50

BRITISH CHEESES

Montgomery, ashed goats cheese, bath soft cheese Wheat wafers, fig & almond cake, red onion chutney £13

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.