

GREEN COW

KITCHENS

LUNCH MENU

Salt Baked Beetroot

Pickled Jalapeño, Feta, Yuzu Dressing

Whitbourne Estate Beef Tartar

Pickled Jerusalem Artichoke, Nasturtium

Mussels

Black Pudding, Pickled Pear



Venison Shoulder

Sweet & Sour Parsnip, Black Garlic Ketchup, Parsley

BBQ Plaice

Celeriac, Nasturtium, Chicken & Caviar Butter Sauce

Onion Tart

Garden Kale, Satay Hollandaise, Lime



Buttermilk Parfait

Baked Apple, Sorrel

Chocolate Cremeaux

Golden Raisin, Frozen Cookie Dough

British Cheeses

Cider Apple Jelly, Balsamic Chutney, Rye Crackers

£25 for two courses
£35 for three courses



GREEN COW

KITCHENS

SUNDAY LUNCH

Salt Baked Beetroot

Pickled Jalapeño, Feta, Yuzu Dressing

Whitbourne Estate Game Terrine

Black Garlic Ketchup, Almond, Bone Marrow Brioche

Jerusalem Artichoke Soup

Stout Ketchup, Coffee and Rye Crumb



Whitbourne Estate Roast

Organic Beef Rump, Sticky Rib, Yorkshire Pudding,
Bone Marrow Gravy

BBQ Plaice

Parsley, Chicken & Caviar Butter Sauce

Onion Tart

Garden Kale, Satay Hollandaise, Lime



Buttermilk Parfait

Baked Apple, Sorrel

Chocolate Cremeaux

Golden Raisin, Frozen Cookie Dough

British Cheeses

Cider Apple Jelly, Balsamic Chutney, Rye Crackers

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Tedstone Woods
WILD GARLIC

Welcome...

We're so delighted to welcome you back into the shire.

This month, our trees are laden with apples. Grandpa Bill has been foraging in the orchards and delivering apples of all varieties to the Crumplebury kitchen.

Kale and Fennel are growing in abundance in the kitchen gardens.

Farmer Tim's delicious Beef Shorthorn sits front and centre of this menu.

Our Tamworth Pork also features at the start.

Chef Ryan has just joined our herd. He proudly celebrates all things local, but isn't afraid to add exotic flavours with Yuzu, Soy and Wasabi.

Some unusual tastes for us, but we're truly excited to share his passion and flare for food.

Joe and I are incredibly grateful for your generous and unwavering support throughout these uncertain times. We were blown away by how quickly the restaurant filled and can't thank you enough for your continued loyalty.

With warmest wishes for a delicious time,

Keeley and Joe x

