

GREEN COW

KITCHENS

OCTOBER TASTING MENU

Tuna

Salt baked Beetroot, Pickled Jalapeño, Yuzu Dressing
SAUMUR ROSE BRUT, BOUVET

Whitbourne Estate Organic Pork

Terrine, Fennel Marmalade, Yeast Mayonnaise
PINOT NOIR, WAIMEA ESTATE, NEW ZEALAND

Mayan Gold Potato

Exmoor Caviar, Baked Potato Dashi, Sourdough Crunch
CHARDONNAY, HIGH ROAD, LANGMEIL, EDEN VALLEY, AUSTRALIA

Whitbourne Estate Organic Beef

Rump Served Pink, Slow Cooked Shortrib with an English
Wasabi and Soy Glaze, Charred Garden Kale
SHIRAZ, CHAPEL HILL, MCLAREN VALE, AUSTRALIA

Tunworth

Served with Onion Crackers and Cider Jelly
FERREIRA, 10 YEAR OLD TAWNY PORT, DUORO VALLEY, FRANCE

Apple Pie

Served with Black Bean Caramel and Parsnip Ice-cream
ORANGE MUSCAT, ESSENSIA

£50 per person without wines

£90 per person with wines



GREEN COW

KITCHENS

OCTOBER TASTING MENU

VEGETARIAN

Beetroot

Salt baked Beetroot, Pickled Jalapeño,
Feta, Yuzu Dressing

SAUMUR ROSE BRUT, BOUVET

Pumpkin Porridge

Black Garlic Ketchup, Yeast

PINOT NOIR, WAIMEA ESTATE, NEW ZEALAND

Mayan Gold Potato

Lovage Mayonnaise, Sourdough Crunch

CHARDONNAY, HIGH ROAD, LANGMEIL, EDEN VALLEY, AUSTRALIA

Onion Tart

Garden Kale & Nasturtium, Satay Hollandaise, Lime

SHIRAZ, CHAPEL HILL, MCLAREN VALE, AUSTRALIA

Tunworth & Pear Granola

FERREIRA, 10 YEAR OLD TAWNY PORT, DUORO VALLEY, FRANCE

Apple Pie

Served with Black Bean Caramel and Parsnip Ice-cream

ORANGE MUSCAT, ESSENSIA

£50 per person without wines

£90 per person with wines





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

