

*Mint*  
— at Tewkesbury Park —

## Evening Menu



## Starter Plates

### Bite-sized

**Bread board (g)(v) £5**

*Cotswold Crunch sourdough, rye bread, bread sticks, locally-churned butter, Cotswold Gold rapeseed oil & aged balsamic*

**Garlic & pepper marinated mixed olives (pb)(v) £6**

**Ratatouille arancini croquette (g\*)(pb)(v) £6**

*Tomato & chilli jam, pickled compressed cucumber*

**Lamb keema pav (g\*) £7**

*Lightly-spiced lamb mince, pea & mint chutney, butter brioche, sweet yoghurt*

**Goat's cheese & beetroot tart (g\*)(v) £7**

*Pickled red beetroot & whipped Rosary Ash goat's cheese, red onion marmalade*

**Cod & smoked haddock Thai-spiced fishcakes (g\*) £7**

*Lime & coriander emulsion, sea herbs*

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### Full-sized

**Spring greens soup (g\*)(v) £10**

*Broccoli, spinach, watercress & leek soup, herby garlic butter sourdough*

**Pan-seared king scallops £18**

*Passionfruit, sweetcorn & pineapple salsa, red pepper remoulade, charcoal tapioca cracker*

**Smokin' Brothers sashimi-cut smoked Scottish salmon (g\*) £16**

*Avocado smash, pickled quail's egg, mooli, wasabi mayonnaise, rye bread*

**Guineafowl, duck & corn-fed chicken roulade (g\*) £12**

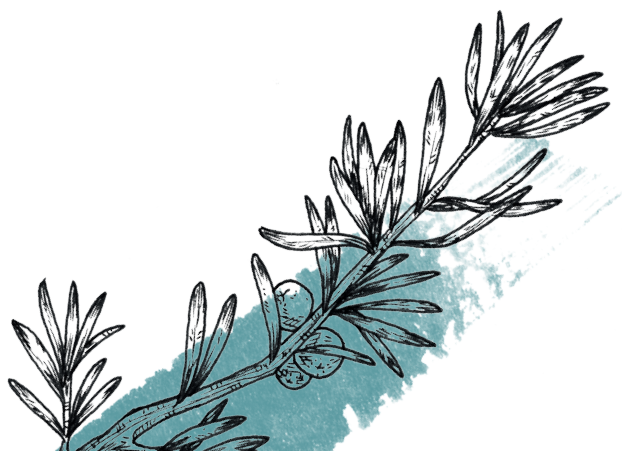
*Kumquat compote, bitter endive, brioche, Cointreau gel, pistachios*

**Buffalo mozzarella & heirloom tomato salad (v) £12**

*Pesto dressing, rocket, balsamic reduction*

**The real onion bhaji (g\*)(pb)(v) £10**

*Red & spring onion, chive & leek bhaji, tamarind ketchup*



## Main Plates



### ChalkStream trout fillet £24

*Warm potato & olive salad, wilted spinach, coconut & tamarind crab shell broth, pickled mooli*

### Catch of the day (market price)

*Wilted seasonal mixed greens, Evesham broccoli, white wine & lilliput caper cream sauce, radish*

### Classic fish & chips (g\*) £22

*Battered Atlantic cod fillet, tartare sauce, crushed garden peas, lime, skinny fries*

### Crumbed, corn-fed chicken (g) £24

*Home-made fettuccini pasta, creamy Alfredo sauce, garden peas, smoked pancetta, Parmigiano Reggiano*

### TP beef burger (g\*) £20

*Pretzel bun, smoked bacon, plum tomato, mature cheddar, chilli jam, skinny fries, Asian slaw*

### Gloucester Old Spot pork ribeye £25

*Sticky BBQ glaze, charred tenderstem broccoli, herby mashed potatoes, whisky peppercorn sauce*

### Dry-aged Angus beef fillet steak (g\*) £37

*King oyster mushroom, Roscoff onion, slow-roasted plum tomatoes, black garlic emulsion, peppercorn sauce, Parmesan & truffle-dusted fries*

### Barbary duck £28

*Asian-spiced duck supreme, duck leg kebab, confit carrots, sweet potato, merlot glaze*

### Heritage beetroot risotto & poached egg (v) £20

*Roasted beetroot, feta & toasted seed crumble, herb salsa & free-range poached egg*



### Home-made authentic Indian curries,

*served with onion pilaf rice, tawa paratha, mango chutney, raita & poppadom*

### Himalayan goat (g\*) £22

### Butter chicken tikka (g\*) £20

### Punjabi chickpea & paneer masala (g\*)(v) £18



### To enhance your main plate £5

*Skinny fries or triple-cooked chips (g\*)(v)*

*Herb mashed potatoes (v)*

*Tenderstem broccoli (v)*

*Wild rocket, cherry tomato & Parmesan salad*



## Proper Puddings

**Raspberry & lychee rum baba (g)(v) £10**

*Raspberry sauce, lychee & rose sorbet, raspberry crisps*

**Mille-feuille (g)(v) £13**

*Crisp pastry with vanilla, chocolate cream & caramel sauce, vanilla ice cream*

**Mango & coconut cheesecake (v)(pb) £10**

*Mango & coconut mousse, mango salsa, guava sorbet*

**Espresso date pudding (g\*)(v) £10**

*Salted caramel sauce, iced latte ice cream*

**Banoffee tart (g)(v) £10**

*Caramelised banana, Greek yoghurt sorbet*

**Local cheese plate (g\*) £16**

*Hereford Hop, Alex James' Blue Monday, Rosary Ash goat's cheese, Cotswold brie. Served with fresh honeycomb, home-made chutney, grapes, quince jelly & a selection of artisan biscuits.*

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## Mini Puddings

**Fancy something sweet, but feeling pretty full?**

**Pick one of these mini puds, served with your choice of tea or coffee**

**Lemon & basil dome (g)(v) £8**

*Lemon mousse, lemon basil gel, meringue & basil sable*

**Rhubarb, strawberry & almond tart (g)(v) £8**

*Rhubarb & strawberry compote, almond cream, almond crumble*

**Chocoate & caramel choux (g)(v) £8**

*Chocolate cream, caramel, chocolate, craquelin*

**Pair of home-made petits macarons £8**

## Pudding Wine

*Go on, try a pudding wine...*

**2022 Birbet Brachetto, Negro – Italy 5% 125ml £6.50**

*Or try a cocktail...*

**Caramel Espresso Martini £12**

**After Eight cocktail £12**

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## Something Hot?

**Clifton Coffee Roasters**

*from £3.50 to £4.75*

**Selection of teas & infusions**

*from £4 to £4.50*

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## Dinner inclusive

*If you are staying with us on a dinner, bed & breakfast rate, spend up to £40 on food including tea or coffee. Additional spend will be shown on your invoice as a supplementary food charge.*

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## Love the food & service?

*We don't agree with service charges. If you feel like leaving a tip, we thank you for your generosity and you can be assured that all tips are fairly shared amongst the whole team and paid directly to them.*

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If you have a particular allergy or dietary requirement, please speak to our team, or you can refer to our list of allergens by scanning the QR code.



(g) Contains gluten (g\*) Can be made without gluten  
(pb) Plant based (v) Vegetarian