



Sunday Lunch

Starter Plates

TP bread box (g*)(v) £5

Cotswold Crunch sourdough, rye bread, Netherend Farm butter, Cotswold Gold rapeseed oil & aged balsamic

Spring greens soup (g*)(v) £10

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

The real onion bhaji (pb)(v) £10

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

Spanish Serrano ham & whipped Rosary Ash goat's cheese (g*) £12

Toasted rye bread, red onion marmalade, balsamic glaze

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

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

Main Plates

Roast sirloin of English beef, braised beef blade pressing, horseradish & gravy £25

Roast Gloucester Old Spot pork loin, crackling, apple sauce & cider sauce £22

Roast tandoori-spiced, corn-fed chicken supreme, coriander stuffing & makhani sauce £22

Wild mushroom, spinach & sweet potato masala curry pie, truffle & almond korma sauce (g)(v) £20

All served with TP roast potatoes, honey-glazed carrots, spring greens, Evesham tenderstem broccoli & Yorkshire pudding

Heritage beetroot risotto (v) £20

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

Roast ChalkStream trout fillet £22

Warm potato & olive salad, crushed garden peas, coconut & tamarind crab shell broth, pickled mooli

Indulge in:

Double Gloucester cauliflower cheese £6

Pigs in blankets (g) £6

TP roast potatoes £6





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Proper Puds

Rhubarb & apple crumble, TP style (g)(v) £10

Sablé Breton, warm vanilla custard, vanilla ice cream

Espresso date pudding (g*)(v) £10

Salted caramel sauce, iced latte ice cream

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

Mango & coconut mousse, mango salsa, guava 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



Mini Puds

**Or 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 sablé

Strawberry & almond tart (g)(v) £8

Strawberry compôte, almond cream, almond crumble

Chocolate & caramel choux (g)(v) £8

Chocolate cream, caramel, chocolate craquelin

Pair of home-made petits macarons £8

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.



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.

Check in and share your top tips & pics:   

@tewkesburypark #tewkesburypark

