

Mint



STARTER PLATES

BITE-SIZED

Bread Board // £5 (g*) (v)

Sourdough, rye bread, bread sticks, locally-churned butter, Cotswold Gold rapeseed oil & aged balsamic.

Paneer Pakora // £5 (g*) (v)

A lightly-spiced, crispy fritter with sweet yoghurt & coriander chutney.

Goat's Cheese Cornetto // £5 (g) (v)

Goat's cheese mousse & saffron-poached pears – a bite-sized beauty.

Chicken Tikka & Blue Cheese Tart // £5 (g)

Mango chutney & saffron remoulade.

Hand-picked Crab Croquette // £5 (g*)

Wasabi mayonnaise, micro herb & radish salad, lemon gel.

FULL-SIZED

Rasam (South Indian Tangy Broth) // £7 (g*) (v) (pb)

Heritage tomato & coriander broth, split chickpea dumplings.

Scottish King Scallops // £15

Textures of cauliflower, crispy Parma ham, golden raisins.

Sashimi-cut Local Smoked Salmon // £12

Mooli, pickled cucumber, avocado purée, seaweed cracker.

Pork Belly // £12 (g*)

Korean BBQ sauce & honey glaze, fig chutney, pork scratchings.

Cheltenham Beetroot Chaat // £10 (g*) (v) (pb)

Beetroot aloo tikki, mint & tamarind sauce, crispy sev & pomegranate.

MAIN PLATES

Salt-cured Cornish Cod // £25

Butter poached, cod brandade beignets, braised leek, coconut & tamarind sauce.

Chalk Stream Trout // £22 (g*)

Grilled fillet, black squid ink tagliatelle, shellfish & lemongrass bisque, pickled kohlrabi.

Roast Cornfed Chicken // £22 (g*)

Supreme stuffed with truffle chicken mousse, tenderstem broccoli, Jersey Royals, truffle jus.

Winchcombe Venison Fillet // £28

Potato au gratin, glazed Evesham carrots, chocolate & red wine jus, crispy kale.

Himalayan Goat Curry // £20

A rich & tender, not-too-spicy curry, that's popular in the higher mountainous areas of Asia. Slow-braised goat meat, cooked with Himalayan spices, onion pilaf rice & mixed pickles.

Dry-aged Sirloin of Herefordshire Beef // £31 (g*)

Confit Roscoff onion, chive purée, triple-cooked chips, Bordelaise sauce

Polenta, Aubergine & Mushrooms // £20 (pb) (v)

Crispy polenta, charred aubergine purée, tandoori king oyster mushroom kebab.

Butternut Squash & Sage Ravioli // £22 (g) (v)

Sun-dried tomato pesto, feta crumble, oven-roasted squash, crème fraîche.

TO ENHANCE YOUR MAIN PLATE

// £5 each

Herb mash (v)

Curried Bombay Jersey Royals (v)

Chunky triple-cooked chips (g)* (v)

Skinny fries (g)* (v)

Sweet potato fries (g)* (v)

Seasonal greens (v) (pb)

Grilled Evesham tenderstem broccoli (v) (pb)

Rocket, cherry tomato & Parmesan salad, balsamic dressing (v)

Mixed leaf salad, lemon vinaigrette (v) (pb)

Multigrain salad, honey & mustard dressing (g) (v)

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PUDDINGS

Fancy something sweet, but feeling pretty full? Pick one of these mini puds, served with your choice of tea or coffee.

Vanilla & Passion Fruit £7 (g) (v)
Choux au craquelin.

70% Dark Chocolate & Yuzu Mousse £7 (g) (v)
Cocoa nib shortbread.

Dinky Apple & Blackberry Bakewell Tart £7 (g) (v)

Pair of Petits Macarons £7 (v)

PROPER PUDS

Chocolate & Coffee £10 (g) (v)
70% dark chocolate mousse, espresso sponge, mascarpone cream, Baileys ice cream.

Coconut & Mango Parfait £9 (v) (pb)
Guava sorbet.

Pear & Almond Frangipane Tart £9 (g) (v)
Clotted cream vanilla ice cream.

Lemon & Lime Cake £9 (g) (v)
Meringue, pistachio, blackberry sorbet.

Local Cheese Plate £14.50 (g*)
Hereford Hop, Alex James' Blue Monday, Rosary Ash Goat's Cheese, Organic Cotswold brie. Fresh honeycomb, homemade chutney, grapes, celery, quince jelly & selection of biscuits.

Go on, try an after-dinner tippie...

2011 Vin Santo dell'Empolese DOC, Da Vinci
Velvety, almondy and rich; a top-notch dessert wine that's perfect with lots of puds // **£10.00 / 100ml**

Caramel Espresso Martini // £9.50

After Eight Cocktail // £9.50

Clifton Coffee Roasters & Teas

// from £2.00 to £4.25

Americano, Cappuccino, Latte, Flat White, Espresso, Double Espresso, Mocha, Hot Chocolate

Selection of Teas & Infusions

// from £3.50 to £4.00

Earl Grey, English Breakfast, Distinctively Smoky, Darjeeling, Green, Triple Mint, Lemon & Ginger, Chamomile, Roobios, Jasmine, Berry & Hibiscus

WE MAKE JUST ABOUT EVERYTHING

IN OUR KITCHEN.

If you have a dietary requirement or a particular allergy, please let our team know.

g* = Can be made using gluten-free ingredients

g = Contains gluten v = Vegetarian pb = Plant based

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.

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