

# Mint

## Taste of Tewkesbury Park

### Devon Crab

*Crab shell bisque, white crab meat & seaweed cracker,  
bergamot lemon*

### Paired with - 2021 Grüner Veltliner Federspiel Kollmütz - Austria

*This Austrian grape variety is beginning to get noticed for its freshness. You'll pick up citrus & apple, which complement the sweetness & succulence of seafood.*

### Spiced Gressingham Duck

*Charred duck supreme, confit leg & beetroot tart, spiced glaze*

### Paired with - 2020 Chinon Tradition, Pierre Sourdais - Loire

*100% cabernet franc from the banks of the River Vienne with aromas & flavours of red & black fruits. We think it matches well with game with a bit of spice.*

### Strawberry Sorbet (V)

*Champagne jelly, macerated strawberries*

### Beef Wellington (G\*)

*Potato au gratin, truffled baby leeks, carrot, Bordelaise sauce*

### Paired with - 2018 Zinfandel, Bonterra

#### Organic Vineyards - USA

*Beef Wellington calls for something special and this Zinfandel (aka primitivo) has some added petite syrah to give it a little perfume and complexity.*

### Chocolate, Dulce de Leche, Whisky Mousse (G\*) (V)

*Lychee & cardamom ice cream*

### Paired with - Espresso Martini

*Indulge in the timeless allure of our classic Espresso Martini, where freshly-brewed espresso meets smooth vodka, delivering the perfect balance of bitter & sweet in every sip.*

### Tea or coffee & petits fours

**Tasting Menu £70 per person | Matching Wine Flight £40 per person**

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

(G\*) = Can be made using gluten-free ingredients - please just ask our team. (G) = Contains gluten.

(V) = Vegetarian (PB) = Plant based.

