

Mint

at Tewkesbury Park

Tasting Menu

Amuse bouche

Bread (g*)

Sourdough, seasalt curried butter

Chalkstream trout

Fennel bhaji, curried mussel sauce, mango relish, wilted spinach

2022 Estate Chardonnay, De Martino – Chile 13% 125ml

Chardonnay is the third most widely planted grape variety in the world and the Chilean chardonnays thrive in the cooler climate. Pairing well with the trout, it brings a fresh, crisp acidity, which balances with the tropical fruit in the relish.

Asparagus

Grilled English asparagus, basil paneer tikka, coriander chutney

2017 Vermentino, Cala Silente, Santadi – Italy 13.5% 125ml

Asparagus signals spring and we've chosen this vermentino from Sardinia to perfectly complement the intense flavours. Vermentino grapes love the sun yet retain their natural acidity, making this the perfect match for dishes with aromatic spices.

Duck (g*)

Spiced Gressingham duck supreme, confit leg & beetroot tart, spiced glaze

2021 Fleurie La Bonne Dame, Louis Tête – France 13% 125ml

The gamay grape is most associated with the Beaujolais region, just south of Burgundy and wines from the village of Fleurie are a delight to the senses: fragrant, floral, silky and charming. With just a touch of spiciness, this lighter wine will pair beautifully.

Beef (g*)

Hereford beef, carrot, black garlic purée, brisket cannelloni, truffle potato cream, merlot jus

2016 Grande Reserve Red, Ixsir – Lebanon 13.5% 125ml

We just had to get a glass of Ixsir in our pairings. It's a blend of syrah, cabernet sauvignon and arinarnoa, which together produce liquid velvet. We learned so much about Lebanese wines when meeting the wine grower and are now sold!



Tasting Menu

Rhubarb & lemon

Poached rhubarb, bergamot lemon sorbet, Champagne jelly

Chocolate (g*)

Valrhona dark chocolate, banana, hazelnut, miso caramel & Greek yoghurt sorbet

2022 Birbet Brachetto, Negro – Italy 5% 125ml

To pair a dessert with a sweet wine is a thing of beauty. We needed one to cut through the chocolate and hit upon this red from Piemonte in north-west Italy. A perfect end to your tasting menu.

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.

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:



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