

Evening Menu

Starter Plates

Bite-sized

Bread board £5 (g*)(v)

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

Belazu pitted Vinci olives £5 (pb)

Ratatouille-stuffed aubergine £6 (pb)

Hummus, micro greens

Tandoori chicken cornetto £6 (g)

*Spiced pulled chicken, coriander chutney, hung curd
- a bite-sized beauty*

Beetroot & goat's cheese tart £7 (g*) (v)

*Golden, candy & red beetroot with whipped
Rosary Ash goat's cheese*

Cod & Double Gloucester fish cake £7 (g*)

Chipotle mayonnaise, sea herbs

Full-sized

Curried lentil & vegetable broth £10 (pb) (g*)

Onion bhaji & home-made sourdough

King scallops & chorizo £18

*Pan-fried scallops, pea & chorizo risotto, lemon gel,
sea purslane*

Smoking Brother's sashimi-cut, smoked

Scottish salmon £16 (g*)

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

Nduja & ham hock pressing £12 (g*)

*Apple gel, home-made pickled vegetables,
frisée lettuce, brioche*

Fermented mung bean crêpe parcel £12 (pb)

*Coconut & tamarind sauce, Bombay potato
stuffing, tomato chutney*

Main Plates

ChalkStream trout fillet £24

*Wilted spinach, Kerala fish curry sauce, Charlotte potatoes,
pickled daikon*

Classic battered fish & chips £22 (g*)

*Atlantic cod fillet, tartare sauce, crushed fresh
garden peas & fries*

Roast corn-fed chicken supreme £24 (g*)

*Leg confit & potato croquette, spiced glazed carrot,
chicken korma sauce*

TP Cajun-spiced beef burger £20 (g*)

*Pretzel burger bun, skinny fries, smoked bacon, mature
cheddar, tomato chutney, rainbow slaw*

Spinach & ricotta ravioli £20 (g)

*Oak-smoked tomato & basil sauce, feta & toasted seed
crumble, wild rocket*

**Home-made authentic Indian curries, served with
onion pilaf rice, tawa paratha, mango achar,
raita & poppadum**

Himalayan goat curry £22 (g*)

Butter chicken tikka curry £20 (g*)

Sweet potato & mixed vegetable korma curry £18 (pb) (g*)

From the grill

*All served with confit plum tomatoes, Portobello mushroom,
thick-cut chips & watercress salad (g*)*

Hereford beef fillet steak with whiskey peppercorn sauce £37

Tandoori-spiced duck breast with makhani sauce £28

Gloucester Old Spot pork ribeye bone-in steak with cider sauce £25

To enhance your main plate £5

Skinny fries (g*)

Herb mash potatoes

Tenderstem broccoli

Wild rocket, cherry tomato & Parmesan salad

Evening Menu



Mini Puds

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

Ruby raspberry dome £8 (g)(v)
Vanilla sable biscuit

Baileys Ferrero tart £8 (g)(v)
Hazelnut & Baileys caramel chocolate tart

Lemon & lavender choux £8 (g)(v)
Lavender-infused custard cream, lemon craquelin

Pair of home-made petits macarons £8 (v)

Proper Puds

Raspberry & cardamom tres leches cake £10 (g)(v)
Pistachio kulfi, pistachio crumble

Chocolate & peanut £13 (v)
*Chocolate snickers-inspired dessert, peanut crisp,
Greek yoghurt sorbet*

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

Espresso date pudding £10 (g*)(v)
Salted caramel sauce & espresso ice cream

Passion fruit custard tart £10 (g)(v)
Macerated berries, clotted cream ice cream

Local cheese plate £16 (g*)
*Hereford Hop, Alex James' Blue Monday, Rosary
Ash Goat's Cheese, Organic Cotswold brie.
Fresh honeycomb, home-made chutney, grapes, celery,
quince jelly & selection of biscuits*

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.

Pudding Wine

Go on, try a pudding wine...

2022 Birbet Brachetto, Negro – Italy 5% 125ml £8
*To pair a dessert with a sweet wine is a thing of beauty.
This red from Piemonte in north-west Italy is the perfect
accompaniment to your dessert.*

Caramel espresso Martini £12

After Eight cocktail £12

Something Hot?

Clifton Coffee Roasters
from £2.00 to £4.50

*Americano, cappuccino, latte,
flat white, espresso,
double espresso, mocha,
hot chocolate*

Selection of Birchall pyramid teas
from £4.00

*Darjeeling, Jasmine tea pearls, Great Rift breakfast
blend, green tea & peach, red berry & flowers, camomile
flowers, peppermint leaves, lemongrass & ginger*

If you have a dietary requirement or a particular allergy,
please let our team know. (v) = vegetarian dish, (g) contains
gluten, * = can be made using gluten-free ingredients.
(pb) = plant based



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

