



# Tasting Menu

## Amuse bouche

### Bread (g\*)

*Home-made sourdough & onion brioche roll, curried butter*

## Poached ChalkStream trout

*Coconut & tamarind sauce, wilted spinach, crispy samphire, pickled cucumber*

### 2023 Düfte Punkt Riesling Gewürztraminer Kerner – Australia 12.5% 125ml

*A beautiful aromatic blend bursting with citrus, lychee and floral notes. Its crisp acidity and subtle spice enhance the trout with its zesty sauce to create a perfectly balanced pairing.*

## Roast cornfed chicken supreme

*Chicken korma sauce, spiced glazed carrot, crispy cumin tuile*

### 2023 Pomino Bianco, Frescobaldi – Italy 12.5% 125ml

*From the Tuscan vineyards, we found this crisp and elegant Pomino Bianco bursting with citrus, white blossom and a hint of oak. Its lively acidity lifts the richness of the hollandaise, whilst its subtle minerality complements the chicken.*

## Beetroot & goat's cheese tart (g)

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

### 2023 Touraine Sauvignon Blanc KM 5400, Lionel Gosseaume – France 12.5% 125ml

*Zesty and refreshing, this is an impressive Sauvignon Blanc from the Loire region. With a nice zip to it, we feel this complements the goat's cheese and beetroot beautifully.*

## Welsh lamb

*Herb crusted lamb cannon, smoked heirloom tomatoes, crispy potato confit, pea & courgette cassoulet, pickled shallot, lamb jus*

### 2021 Perano Chianti Classico, Frescobaldi – Italy 13.5% 125ml

*Bold, yet beautifully balanced with red berries, warm spice and silky tannins that cut through the richness of the lamb with a hint of wild herbs, complementing the cassoulet. This is a classic match for lamb!*





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## English strawberries

*Cotswold gin, lemon & tonic-compressed strawberries, peppermint, strawberry sorbet*



## Chocolate & peanut (g\*)

*Snickers-inspired dessert, peanut crisp, Greek yoghurt sorbet*

## NV Pedro Ximenez, Bella Luna – Spain 15% 125ml

*The perfect pairing to end your tasting menu. Hailing from the Montilla-Morilles region in Spain known for producing the finest PX grapes. It is luxuriously sweet and will not disappoint!*

## 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

## Dinner inclusive

*If you're 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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