



at Tewkesbury Park

# Tasting Menu

## Amuse bouche

### Bread (g\*)

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

## Curried lentil & vegetable broth

*Onion bhaji*

### 2023 Dülfe Punkt Reisling Gewürztraminer Kerner – Australia 12.5% 125ml

*A beautiful aromatic blend bursting with citrus, lychee and floral notes. Its crisp acidity and gentle sweetness balance the warmth of the curried lentil broth, while floral notes complement the bhaji to create a perfectly balanced pairing.*

## Ratatouille-stuffed aubergine

*Chickpea hummus, microgreen salad*

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

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

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

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

### 2023 Touraine Sauvignon Blanc KM 5400, Lionel Gosseume – 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.*

## Heritage tomato & burrata mezzaluna pasta (g)

*Oak-smoked tomato & basil sauce, toasted seeds & crumbled feta, Parmesan tuile*

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

*Juicy red berries, soft spice and earthy undertones make this Chianti a perfect match for the rich, smoky tomato sauce. Acidity cuts through the burrata and herbal notes, complementing the basil and garlic. A classic Italian pairing with a fresh twist!*



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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:**



@tewkesburypark #tewkesburypark

