

Evening Menu

Starter Plates

Bite-sized

Bread board (g*)(v) £5

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

Garlic & pepper marinated mixed olives (pb) £5

Ratatouille-stuffed aubergine (pb) £6

Hummus, micro greens

Tandoori chicken cornetto (g) £6

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

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

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

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

Chipotle mayonnaise, sea herbs

Full-sized

Curried parsnip & apple soup (g*) £10

Truffle & Parmesan toasted brioche

King scallops & chorizo £18

Warm potato & chorizo salad, lemon gel, citrus tuille

Smoking Brother's sashimi-cut, smoked

Scottish salmon (g*) £16

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

Nduja & ham hock pressing (g*) £12

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

Spinach & red onion bhajis (g*) (v) (pb) £10

Tamarind & mint sauce, chat masala gel, Asian slaw

Buffalo mozzarella & Heirloom tomato salad (v) £12

Pesto dressing, rocket leaves, balsamic reduction

Main Plates

ChalkStream trout fillet £24

*Sauté Jersey royals, wilted spinach, 2023 Palooza Blanc
Viognier & caper sauce, pickled mooli*

Classic battered fish & chips (g*) £22

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

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

*Leg confit & truffle butter croquette, spiced-glazed carrot,
wild mushroom sauce*

TP beef burger (g*) £20

*Pretzel bun, smoked bacon, plum tomato, mature cheddar,
chilli jam, skinny fries, Asian slaw*

Heritage beetroot risotto & poached egg (v) £20

*Roasted beetroot, feta & toasted seed crumble, wild rocket &
free range poached egg*

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

Himalayan goat curry (g*) £22

Butter chicken tikka curry (g*) £20

Punjabi chickpea & paneer masala (v) £18

From the grill

*All served with confit plum tomatoes, Portobello mushroom,
thick-cut chips & whiskey peppercorn sauce (g*)*

Hereford beef fillet steak (8oz) brushed with cheremoula marinade £37

Creedy Carver duck supreme glazed with honey & soy marinade £28

Gloucester Old Spot pork ribeye bone-in steak with sticky BBQ glaze £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 (g)(v) £8
Vanilla sable biscuit

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

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

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

Proper Puds

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

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

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

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

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

Local cheese plate (g*) £16
*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

