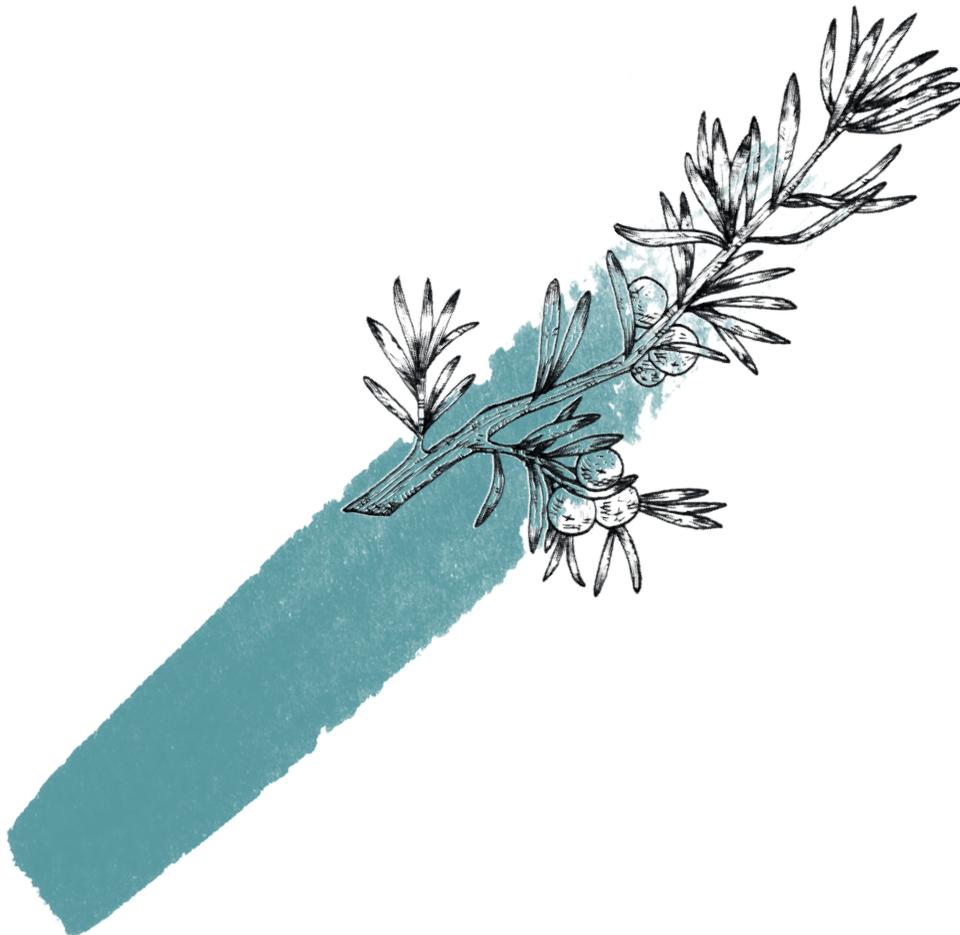


Mint
— at Tewkesbury Park —

Evening Menu



Starter Plates

Bite-sized

Bread board (g)(v) £5

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

Garlic & pepper marinated mixed olives (pb)(v) £6

Ratatouille arancini croquette (g*)(pb)(v) £6

Tomato & chilli jam, pickled compressed cucumber

Lamb keema pav (g*) £7

Lightly-spiced lamb mince, pea & mint chutney, butter brioche, sweet yoghurt

Goat's cheese & beetroot tart (g*)(v) £7

Pickled red beetroot & whipped Rosary Ash goat's cheese, red onion marmalade

Cod & smoked haddock Thai-spiced fishcakes (g*) £7

Lime & coriander emulsion, sea herbs

Full-sized

Spring greens soup (g*)(v) £10

Broccoli, spinach, watercress & leek soup, herby garlic butter sourdough

Pan-seared king scallops £18

Passionfruit, sweetcorn & pineapple salsa, red pepper remoulade, charcoal tapioca cracker

Smokin' Brothers sashimi-cut smoked Scottish salmon (g*) £16

Avocado smash, pickled quail's egg, mooli, wasabi mayonnaise, rye bread

Guineafowl, duck & corn-fed chicken roulade (g*) £12

Kumquat compote, bitter endive, brioche, Cointreau gel, pistachios

Buffalo mozzarella & heirloom tomato salad (v) £12

Pesto dressing, rocket, balsamic reduction

The real onion bhaji (g*)(pb)(v) £10

Red & spring onion, chive & leek bhaji, tamarind ketchup



Main Plates



ChalkStream trout fillet £24

Warm potato & olive salad, wilted spinach, coconut & tamarind crab shell broth, pickled mooli

Catch of the day (market price)

Wilted seasonal mixed greens, Evesham broccoli, white wine & lilliput caper cream sauce, radish

Classic fish & chips (g*) £22

Battered Atlantic cod fillet, tartare sauce, crushed garden peas, lime, skinny fries

Crumbed, corn-fed chicken (g) £24

Home-made fettuccini pasta, creamy Alfredo sauce, garden peas, smoked pancetta, Parmigiano Reggiano

TP beef burger (g*) £20

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

Gloucester Old Spot pork ribeye £25

Sticky BBQ glaze, charred tenderstem broccoli, herby mashed potatoes, whisky peppercorn sauce

Dry-aged Angus beef fillet steak (g*) £37

King oyster mushroom, Roscoff onion, slow-roasted plum tomatoes, black garlic emulsion, peppercorn sauce, Parmesan & truffle-dusted fries

Barbary duck £28

Asian-spiced duck supreme, duck leg kebab, confit carrots, sweet potato, merlot glaze

Heritage beetroot risotto & poached egg (v) £20

Roasted beetroot, feta & toasted seed crumble, herb salsa & free-range poached egg

Home-made authentic Indian curries,

served with onion pilaf rice, tawa paratha, mango chutney, raita & poppadom

Himalayan goat (g*) £22

Butter chicken tikka (g*) £20

Punjabi chickpea & paneer masala (g*)(v) £18

To enhance your main plate £5

Skinny fries or triple-cooked chips (g)(v)*

Herb mashed potatoes (v)

Tenderstem broccoli (v)

Wild rocket, cherry tomato & Parmesan salad



Proper Puddings

Raspberry & lychee rum baba (g)(v) £10

Raspberry sauce, lychee & rose sorbet, raspberry crisps

Mille-feuille (g)(v) £13

Crisp pastry with vanilla, chocolate cream & caramel sauce, vanilla ice cream

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

Mango & coconut mousse, mango salsa, guava sorbet

Espresso date pudding (g*)(v) £10

Salted caramel sauce, iced latte ice cream

Banoffee tart (g)(v) £10

Caramelised banana, Greek yoghurt sorbet

Local cheese plate (g*) £16

Hereford Hop, Alex James' Blue Monday, Rosary Ash goat's cheese, Cotswold brie. Served with fresh honeycomb, home-made chutney, grapes, quince jelly & a selection of artisan biscuits.

Mini Puddings

Fancy something sweet, but feeling pretty full?

Pick one of these mini puds, served with your choice of tea or coffee

Lemon & basil dome (g)(v) £8

Lemon mousse, lemon basil gel, meringue & basil sable

Rhubarb, strawberry & almond tart (g)(v) £8

Rhubarb & strawberry compote, almond cream, almond crumble

Chocoate & caramel choux (g)(v) £8

Chocolate cream, caramel, chocolate, craquelin

Pair of home-made petits macarons £8

Pudding Wine

Go on, try a pudding wine...

2022 Birbet Brachetto, Negro – Italy 5% 125ml £6.50

Or try a cocktail...

Caramel Espresso Martini £12

After Eight cocktail £12

Something Hot?

Clifton Coffee Roasters

from £3.50 to £4.75

Selection of teas & infusions

from £4 to £4.50

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.

If you have a particular allergy or dietary requirement, please speak to our team, or you can refer to our list of allergens by scanning the QR code.



(g) Contains gluten (g*) Can be made without gluten
(pb) Plant based (v) Vegetarian