



# BOWOOD

HOTEL, SPA AND GOLF RESORT

# THE SHELburne RESTAURANT

## at Bowood

### Vegetarian and Vegan Menu

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#### Starters

Soup of the Day, Crusty Bread (v/gf on request)	6
Whipped Sheep's Curd, Dried Green Tomatoes Black Olive Sorbet, Coriander Oil (v/gf)	8.5
Black Bean Hummus, Mango and Lime Salsa Tortilla Crisps (v)	5
Beetroot Carpaccio, Goat's Cheese Mousse Pickled Walnuts, Charred Orange (gf)	7.5

#### Main Courses

Pumpkin, Sage and Ricotta Millefeuille Cavolo Nero, Walnut and Puy Lentil Vinaigrette	17.5
Butternut Squash and Sweet Potato Curry Cardamom Scented Rice, Curry Oil (v/gf/df)	14
Courgette, Chilli and Spinach Linguini Vegetarian Parmesan, Micro Salad (v)	16
Tomato and Basil Risotto Roasted Cherry Tomatoes, Pine Nuts (v)	12.5

#### Puddings

Fresh Fruit Salad Tropical Sorbet (v/gf/df)	7
Caramelised Banana Maple Syrup, Almonds, Rum (v/gf/df)	7
Selection of Home-Made Sorbet (v/gf/df)	7

Please let a member of the team know if you have any specific dietary requirements or allergies.  
VAT is included in all prices, service is at your discretion.  
GF = Gluten Free