

THE SHELBURNE RESTAURANT

at Bowood

'Prix Fixe' Menu

Week from 1st July 2019

Starters

Garden Vegetable Broth, Fresh Herbs (GF, DF)

Smoked Duck Ham, Cashews, Radish, Honey and Plum Sauce (DF)

Seared Tuna Niçoise, Balsamic Dressing (GF, DF)

Goat's Cheese and Beetroot Salad, Puy Lentil and Walnut Dressing
(GF)

Main Courses

Slow Cooked Pork Belly, Sautéed New Potatoes, Vegetables from the
Estate (GF)

Steamed Salmon Fillet, Soy and Ginger Vegetables, Dashi Broth, Sea-
weed (GF, DF)

Pea, Marjoram and Truffle Risotto, Sheep's Curd (GF)

Korean Marinated Chicken, Cardamom Scented Rice, Kimchi, Srira-
cha Mayonnaise (GF)

Puddings

Gooseberry Fool, Elderflower Chantilly, Shortbread

Glazed Lemon Tart, Raspberry Sorbet, Fresh Raspberries

Selection of Local Cheeses, Bowood Chutney, Biscuits (GF on request)

Selection of Ice Creams & Sorbets (GF)

(V) = Vegetarian

(DF) = Dairy Free

(GF) = Gluten Free

Please speak to a member of the team if you have any specific dietary requirements or allergies.