

THE SHELBURNE RESTAURANT at Bowood VEGANUARY

Starters

Watermelon Tartare, Wasabi Peas, Watercress (GF)

Apple and Jerusalem Artichoke Galette,
Compressed Green Apple, Ponzu Dressing (GF)

Main Courses

Sesame and White Miso Roasted Aubergine,
Red Lentil Falafel, Baby Fennel in Chilli Oil,
Coriander Tuile

Celeriac Cannelloni, Smoked Tomato Mousse,
Caponata Dressing (GF)

Puddings

Pineapple Carpaccio, Coconut Arancini,
Kraken Rum Granita

Red Wine Poached Plum, Almond Nougatine,
Marzipan Ice Cream (GF)

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

GF (Gluten Free)