



BOWOOD

HOTEL, SPA AND GOLF RESORT

Light Lunch Menu

Severn Valley Smoked Salmon, Crème Fraiche, Buckwheat Blinis (G/SL/D/F)	7.5
Chilled Almond Soup 'Ajo Blanco', Compressed Grapes, Olive Oil (G/D/SL)	6
English Asparagus, Wild Boar 'Chorizo' Poached Duck Egg, Hollandaise Sauce (G/D/EG/SL)	8.5
Isle of White Tomato Salad, Sourdough Croutons, Black Olive, Cucumber (G/S/M)	12
Confit Chicken Terrine, Baby Gem, Pancetta, Parmesan, Caesar Emulsion (G/D/M/EG)	7.5/15
Local Charcuterie Board for Two (G/SL)	14
Wiltshire Pork Faggots, Sauté Garden Greens, Pomme Puree, Onion Gravy (G/D/SL/C)	12.5
Cornish Sole 'Grenobloise', Buttered New Potatoes (G/D/F/SF/M)	14.5
Courgette and Pearl Barley Fritter, Hazelnut, Saffron Aioli (G)	10.5
6oz Rump Steak, Triple-cooked Chips, Bearnaise Sauce, Herb Salad (D/SL/EG)	15.5

Desserts:

All 6

Summer Fruit 'Arctic Roll, Sorbet (G/D/N/EG)

Gooseberry Fool, Prosecco Granite (D/EG/SL)

Tart of the Day (G/D/EG/N)

Sandwiches:

All 10

Selection of Sandwiches, all served with Salad and Pipers Crisps

Clarence Court Egg Mayonnaise and Watercress (G/EG/M)

Coronation Chicken, Baby Gem Lettuce (G/EG/M)

Honey Roasted Ham, English Mustard (G/M)

Atlantic Prawn Marie Rose, Iceberg Lettuce (SF/G/EG/SL)

Open Minute Steak, Onions, Rocket (G/M)

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

(G) GLUTEN | (EG) EGGS | (D) DAIRY | (F) FISH | (SF) SHELL FISH | (C) CELERY | (SL) SULPHITES | (L) LUPIN | (S) SOYA |
(M) MUSTARD (MO) MOLLUSCS | (PE) PEANUT | (N) NUTS | (SE) SESAME SEEDS