



# BOWOOD

HOTEL, SPA AND GOLF RESORT

## LUNCH MENU

### Starters

Severn Valley Smoked Salmon, Crème Fraîche, Homemade Crumpets (G/SL/D/F) 7.5

Roasted Tomato & Red Pepper, Feta & Olive Oil Soup (G/D/SL) 6

Waldorf Salad, Celery, Apples, Blue Cheese, Walnuts (N/EG/D) 8.5

Isle of Wight Tomato Salad, Sourdough Croutons, Black Olive, Cucumber (G/S/M) 12

Ham Hock Terrine, Parsley Jelly, Piccalilli, Toast (G/M) 7.5/15

Local Charcuterie Board for Two (G/SL) 14

### Mains

Wiltshire Shank of Lamb, Sauté Garden Greens, Pomme Puree, Onion Gravy (G/D/SL/C) 13.5

Pan Fried Salmon, King Prawns, Shellfish Velouté, Courgetti (G/D/F/SF) 14.5

Bowood Baby Vegetable Tart, Pea Puree, Mushrooms, Gruyere (G/D/SL/M) 10.5

6oz Rump Steak, Triple-cooked Chips, Bearnaise Sauce, Herb Salad (D/SL/EG) 15.5

### Desserts

Crème Brûlée (EG/D/G) 6

Bowood Estate Apple Crumble, Vanilla Ice Cream (D/EG/G) 6

### Sandwiches

All 10

*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)

Classic Cocktail Prawn in 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