



BOWOOD

HOTEL, SPA AND GOLF RESORT

SHELBURNE BAR AND TERRACE DAY MENU

Light Bites and Lunches

Bowood Garden Crudités, Hummus (G/VG) 5.5

Chilled Garden Tomato Gazpacho, Pesto Crouton (D/G/V) 6

Smoked Salmon Mousse, Crème Fraîche, Lime, Dill (D/G/F) 8.5

Avocado, Chicken and Iceberg Cobb Salad (D/G) 7 / 14

Exmouth Mussels cooked in Cider, Leek, Shallots, Garden Herbs (D/F/SF) 8 / 16

Spring Onion and Potato Rosti, Poached Egg, Herbed Asparagus, Hollandaise (D/EG) 6.5 / 13

Sundried Tomato, Chicken, Spinach, Cream Cheese, Tagliatelle (D/G) 16

Honey and Lime Salmon, Wilted Greens, Kohlrabi, Sunflower Seed Broth (F) 15

Pea, Mint, Baby Courgette, Broad Bean and Feta Risotto (D/V) 13

Monte Cristo and Spinach Sandwich, Parmesan and Truffle Fries (D/EG/G) 12.5

Local Charcuterie Board for Two 15

Sandwiches

All 10.5

Sandwiches served on White or Brown Bloomer with Salad and Chips:

Coronation Chicken (D/EG/G)

Wiltshire Ham and Dijon Mustard (EG/G/M)

Egg Mayonnaise and Watercress (D/EG/G)

Smoked Salmon and Cucumber (G/F)

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

(C) CELERY | (D) DAIRY | (DF) DAIRY FREE | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN
(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN