

THE SHELBURNE RESTAURANT

at Bowood

Sample Sunday Lunch Menu

Three Courses - 35 per adult | 15 per child (12 years and under)
Two Courses - 29.95 per adult | 13.5 per child (12 years and under)

Starters

Wild Garlic & New Potato Velouté, Crispy Hen's Egg (D, EG, G) (VG Option)
Cornish Crab Scotch Egg, Baby Gem, Red Pepper Sauce (EG, G, SF)
Traditional Smoked Salmon, Shallots, Capers, Brown Bread (D, F, G)
Dressed Asparagus, Baked Ricotta, Balsamic Dressing (D, EG, SL) (VG Option)
Chicken Liver Parfait, Poached Rhubarb, Toasted Brioche (D, EG, G, SL)

Main Courses

Roasted Beef (Served Pink), Yorkshire Pudding, Horseradish, Red Wine Gravy (D, EG, G, SL)
Roast Porchetta of Pork, Puffed Crackling, Rhubarb & Apple Sauce (D, EG, G, SL)
Roasted Spring Lamb Stuffed with Garlic & Rosemary, Mint Sauce (D, EG, G, SL)
The Estate's Garden Vegetable Nut Roast, Madeira Gravy (C, N, VG)
Herb Crusted Cod, Asparagus, Peas, Mustard & Tarragon Sauce (D, F, G, M, SL)
Spinach & Ricotta Ravioli, Cherry Tomatoes, Spring Onions (D, EG, G, V)
Roast lunches served with Roast Potatoes (D, V), Roast Parsnips (D, V), Carrot & Swede Mash (D, V),
Yorkshire Pudding (D, E, G, V), Creamed Cabbage (D, V), Cauliflower Cheese (D, M, V)

Desserts

Estate Rhubarb Crumble, Vanilla Custard (D, EG, G, V) (VG Option)
Duck Egg Custard Tart, Nutmeg, Raspberry Sorbet (D, EG, G, N, V)
Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice Cream (D, EG, G, SL, V) (VG Option)
Dark Chocolate Delice, Crème Fraîche Sorbet (EG, G, V)
Hot Cross Bun Bread & Butter Pudding, Orange Sauce (D, EG, G, SL, V)
Selection of Local Cheeses, Rye Crackers, Quince, Celery (C, D, G, V)

Freshly Brewed Tea or Filter Coffee, Petit Fours (V) (May Contain D, EG, G, N, PE, SL)

Please speak to your server prior to pre-ordering your meal if you have any specific allergies or dietary requirements.

Every effort is made to ensure our dishes are allergen free, but there is a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (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
