

THE SHELBURNE RESTAURANT at Bowood

Sample Sunday Lunch Menu

Three Courses - 35 per adult | 17.50 per child (12 years and under)
Two Courses - 29.95 per adult | 15 per child (12 years and under)

Starters

Salted Cod, Parsley Puree, Saffron Aioli (EG/F/SL)
Cured Salmon, Pickled Cucumber, Horseradish (F/SL)
Chicken Liver Parfait, Red Onion Chutney, Toasted Brioche (D/EG/G/N)
Smoked Beetroot Tatare, Hazelnuts, Avocado (N/VG)
Heritage Tomato Salad, Tomato Sorbet, Balsamic Pearls (M/SL/VG)
Lamb Croquette, Salsa Verde, Whipped Ricotta (D/EG/F/SL)

Main Courses

Roasted Rump of Beef (Served Pink), Red Wine Jus (D/EG/G/SL)
Roasted Half Castle mead Chicken, Bread Sauce (D/G/EG/SL)
Curried Monkfish, Coconut lentils, Green beans, Mango salsa (D/L)
Vegetable Nut roast Tender Stem Broccoli, Madeira Gravy (N/VG)
Crispy herb polenta, smoked aubergine puree, imam bayildi (VG)

**Roast lunches served with Roast Potatoes (D, V), Roast Parsnips (D, V), Carrots (VG),
Yorkshire Pudding (D, EG, G, V), Creamed Sprouts (V/SL), Cauliflower Cheese (D, G)**

Desserts

Sticky toffee pudding, Vanilla Ice cream (D/G/EG/V)
Dark chocolate delice, popcorn, Mango sorbet (G/EG/D/V)
Custard Tart, rhubarb sorbet (D/G/EG/V)
Cherry Parfait, Lemon sorbet (VG)
Selection of British Cheeses, Quince, Celery, Walnuts, Garden Chutney (c/d/g/sl/v/n)

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

Please note a discretionary service charge of 10% will be added to your bill.