

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 Purée, 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 Tartare, 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 Castlemead Chicken, Bread Sauce (D, G, EG, SL)
Vegetable Nut Roast, Tenderstem Broccoli, Madeira Gravy (N, 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)
Curried Monkfish, Coconut Lentils, Green Beans, Mango Salsa (D, F, L)
Crispy Herb Polenta, Smoked Aubergine Purée, Imam Bayildi (VG)

Desserts

Sticky Toffee Pudding, Vanilla Ice cream (D, EG, G, V)
Dark Chocolate Delice, Popcorn, Mango Sorbet (D, EG, G, V)
Custard Tart, Rhubarb Sorbet (D, EG, G, V)
Cherry Parfait, Lemon Sorbet (VG)
Selection of British Cheeses, Quince, Celery, Walnuts, Garden Chutney (C, D, G, N, SL, V)

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.