



The Shelburne Restaurant

Valentine's Dinner Tasting Menu

Amuse-bouche

Tunworth & Truffle Gougère (D, EG, G, V)

Starter

Poached Chicken, Bacon, Baby Leek Terrine (D, G, SL)

Intermediate

Torched Mackerel, Cucumber, Avocado, Wasabi (F)

Main

Fillet of Beef, Roasted Celeriac, Lobster, Bordelaise Sauce (D, SF, SL)

Pre-dessert

Bowood Honey Parfait, Lemon Sorbet (D, EG, V)

Dessert to Share

Chocolate Delice, Salted Caramel, Sesame Wafer, Malted Milk Ice Cream (D, EG, G, SE, V)

Petite Fours

Rose Marshmallow (EG, V)

Lemon & Poppy Seed Madeline (D, EG, G, V)

Please speak to your server prior to 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.

(D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (N) NUTS | (SE) SESAME SEEDS | (SF) SHELLFISH | (SL) SULPHITES | (V) VEGETARIAN

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