



The Shelburne Restaurant

Vegetarian Valentine's Dinner Tasting Menu

Amuse-bouche

Tunworth & Truffle Gougère (D, EG, G)

Starter

Baby Leek Morel Mushroom & Asparagus Fricassee (D, G, SL)

Intermediate

Smoked Potato Ravioli, Caramelised Onion Broth (EG, G)

Main

Wild Mushroom & taleggio Pithivier, Walnut Ketchup, Tarragon Sauce (D, G, N)

Pre-dessert

Bowood Honey Parfait, Lemon Sorbet (D, EG)

Dessert to Share

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

Petite Fours

Rose Marshmallow (EG)

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

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 | (G) GLUTEN | (N) NUTS | (SE) SESAME SEEDS | (SL) SULPHITES

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