

SHELDON SPA

LUNCH

Spring Chicken Extravaganza

Tender, succulent spring chicken, meticulously de-boned and bathed in a luscious tarragon and grain mustard sauce. Nestled alongside vibrant leaf spinach and sumptuous potato fondant, each bite is an allure of flavors dancing on your palate.

(Dairy, Milk, Sulphite, Sulphur Dioxide)

Starter - £13.50 Main - £25.00



Divine Asparagus 'Carbonara' Linguini

Indulge in a tantalising twist on the classic carbonara. Strands of linguini intertwined with crisp asparagus, a smooth creamy sauce that brings tradition yet surprises with every forkful. It's a pasta paradise you won't soon forget.

(Dairy, Gluten, Egg)

Starter - £12.50 Main - £23.50



Ravishing Rabbit Revival

A culinary adventure with our Warm Saddle of Rabbit and Pancetta Salad. Tender rabbit, with the gentle warmth of pancetta, served on a bed of vibrant greens. Paired with the unexpected tang of rhubarb and the zing of ginger, all tossed in a French dressing that sings with flavor - it's a salad sensation.

(Sulphite, Sulphur Dioxide)

Starter - £13.50 Main - £25.00



A Seafood Symphony

Dive into luxury with our Prawn, Mussel, and Monkfish Lasagne. Layers of succulent seafood intermingle with chive-infused mushrooms, a delicious blend of land and sea. Accompanied by a chef's salad that adds a refreshing crunch; this dish is a majestic masterpiece.

(Fish, Crustacean, Mollusc, Egg, Gluten, Milk)

Starter - £14.00 Main - £26.50



Lamb Lovers' Delight

Savour the tender Lamb Cutlet and Braised Shoulder, bathed in a mint jus that elevates each mouthful to new heights. Paired with the freshness of broad beans, the sweetness of peas, and the buttery goodness of new potatoes - a season of spring flavors that will leave you craving an encore.

(Dairy)

Starter - £14.50 Main - £27.00