

# THE SHELBURNE RESTAURANT

## at Bowood

### While you Choose

House Nuts & Olives (V/DF) 4

Bread Selection (V) 4  
British Rapeseed Oil & Balsamic

Whipped Chicken Parfait (NF) 4.5  
Truffle Butter, Melba Toast

Black Bean Hummus (V/GF) 4.5  
Mango, Lime, Tortilla Crisps

Pulled Pork Bon Bons (DF/NF) 4  
Apple Sauce

Devilled Whitebait (DF) 4  
Garlic Aioli

### Starters

### From the Grill

### Main Courses

Oak Smoked Salmon 12  
(GF/DF on request)  
Traditionally Served

8oz Dry-Aged Sirloin Steak (NF) 24  
Fries & Grill Garnish

Guinea Fowl (GF) 19.5  
Red Chicory, Cider Raisins, Celery, Walnut Mayonnaise

Classic Steak Tartare (DF/NF) 11  
Grilled Wholemeal Toast

Surf & Turf (NF) 25  
4oz Fillet Steak, Garlic King Prawns, Fries & Grill Garnish

Cornish Brill (NF) 21.5  
Salt Cod Croquettes, Mussels, Aubergine Caponata

Blackened Mackerel (GF/DF/NF) 9.5  
Compressed Watermelon, Jasmine Granité, Watercress

Home Smoked Hangar Steak (NF) 20  
Bone Marrow Butter, Fries and Grill Garnish

Plaice "à la Francaise" (GF/NF) 20.5  
Peas, Lettuce, Bacon, New Potatoes

King Prawns (GF) 11.5  
Pea Velouté, Pea Pods, Almonds

Chicken Kiev filled with Rocket and  
Black Garlic Butter (NF) 17.5  
Sweet Potato Fries, Red Slaw

Lamb Loin (NF) 25  
Pressed Breast, Crispy Shoulder, Saffron Whipped Potato,  
Apricot, Anchovy, Marjoram

Fried Courgette Flower  
with Ricotta & Orange (V) 8.5  
Red Pepper

Sauces to accompany your grill All  
Peppercorn / Béarnaise / Red Wine Jus/Chimi Churi 2.5

Duck Breast (GF/NF) 21.5  
Tahini Mash, Broad Beans, Confit Lemon, Fig, Mint

Sheep's Curd Mousse (GF/NF/V) 9  
Strawberry Salad, Gin Mare Gel

Isle of Wight Tomatoes (V/GF/NF) 17  
Grilled Feta, Torched Lime Curd, Cucumber Gazpacho, Puffed Rice

Smoked Duck (GF/DF) 10  
Kohl Rabi and Pear Remoulade, Dashi Jelly, Cashew

### On the Side All 4.5

House Salad (V/GF)  
Mesclun Leaves, Avocado, Quinoa, Cherry Tomatoes,  
Cucumber, Mint, Honey & Mustard Dressing

Globe Artichoke (V/GF/NF) 17.5  
Smoked Garlic Quinoa, Confit Shallot, Crispy Garlic

### To Share

Baked Camembert (V/GF on request) 13  
Studded with Rosemary & Garlic, Blackberry Jam

Ratatouille, Shaved Parmesan (V/GF/NF)

Bowood Garden Vegetables (V/GF)

Smoked Applewood Cheeseburger 15  
Toasted Brioche Bun, Fries, Salad

Antipasti Board (V/GF on request) 10/19  
Selection of Dips, Chargrilled Breads

Herb-Buttered New Potatoes (V/GF)

Caesar Salad (GF) 12  
Crisp Lettuce, Caesar Dressing, Anchovies, Croutons & Parmesan  
Add Chicken Breast 16

Sweet Potato Fries,  
Sweet Chilli Crème Fraîche (V)

Beer-Battered Haddock Fillet (DF) 14.5  
Chunky Chips, Crushed Peas, Tartar Sauce

Chunky Chips or Fries (V)  
Add Truffle Oil & Parmesan (£1 Extra)

Catch of the Day Market Price  
Charred Greens, Dill Potatoes, Lemon Curd

Please speak to a member of the team if you have any specific dietary requirements or allergies.

VAT is included in all prices, service is at your discretion.

(V) = Vegetarian (DF) = Dairy Free (GF) = Gluten Free (NF) = Nut Free (VG) Vegan