

# THE SHELBURNE RESTAURANT AT BOWOOD

## Executive Head Chef, Rupert Taylor

The philosophy of Rupert is to showcase seasonal, changing menus that reflect the very best local ingredients. Passionate about sustainability, Rupert has respect for freshness, provenance and seasonality, which provide the ingredients in designing his menus.

Hotel residents on a dinner inclusive package can choose up to three courses from the Starter, Main Course and Dessert menu options up to the value of £35 per person. Should you wish to upgrade to another dish, a supplement will be shown on your order. Additional dishes can be chosen with an extra supplement.

Starters		Main Courses		Tasting Menu
White Onion & Local Cider Soup, Apple, Walnuts, Croutons (G/SL/N/VG)	6.5	Baked Butternut, Spinach, White Bean, Grelot Onions, Sunflower Seed (N/VG)	14.5	<b>60 per person</b>
Estate Game & Pistachio Terrine, Earl Grey & Fig Chutney, Charred Baby Gem (G/N/SL/EG)	7	Truffle Gnocchi, Cauliflower Purée, Root Vegetables, Herb Oil (G/VG)	15	The Tasting Menu is designed to be enjoyed by the whole table and is not available individually.
Rapeseed Confit Salmon, Celeriac, Citrus Dressing, Pink Grapefruit, Caviar (F)	7	Beetroot Wellington, Mushroom Duxelles, Greens, Madeira Gravy (G/SL/VG)	16.5	_____
Miso Glazed Mackerel, Compressed Cucumber, Yuzu, Ponzu Gel (F/S/SF/N/G/EG)	7	Smoked Chicken Breast, Baby Vegetables, Chicken Broth, Garden Herbs (D/SL/C)	21	<b>Amuse-bouche</b>
Baked Potato Soup, Cheddar Cheese, Bacon, Sour Cream, Spring Onion (G/D)	7	Confit Belly of Pork, Creamed Savoy Cabbage, Black Pudding (G/D/SL/C)	21	<b>Parfait</b>
Chicken Liver Parfait, Confit Duck Leg, Orange Purée, Gingerbread Crumb (EG/G/D/N)	7	Pan Fried Sea Bream, Bowood Root Vegetables, Chive Butter Sauce (F/D)	21	Confit Duck Leg, Orange Purée, Gingerbread Crumb (EG/G/D/N)
Roasted Butternut Squash, Chickpea, Quinoa Salad, Peanut Dressing (PE/VG)	7.5	Herb Polenta, Aubergine 'Iman Bayildi', Roasted Shallots, White Bean Purée (D/V)	21	<b>Scallop</b>
Wild Mushrooms, Sourdough, Garden Herb, Vegan 'Hollandaise' (G/S/VG)	9	Roasted Butternut, Red Onion & Brie Pithivier, Celeriac, Madeira Jus (G/SL/EG/D/V)	21	Cauliflower, Apples, Hazelnuts, Black Autumn Truffle (SF/N/D)
Goat's Cheese Soufflé, Smoked Tomato Fondue, Herb Emulsion (EG/D/G/V)	9.5	Baked Skate, Seared Squid, Violet Potatoes, Rocket & Squid Ink Sauce (F/SF/D)	25	<b>Skate</b>
Quail, Mushroom Ketchup, Jerusalem Artichokes, Hazelnuts, Game Crisp (D/N/SL/C)	12	Roasted Monkfish, Spiced Lentils, Parsnip Purée, Potato Galette, Marsala Sauce (F/D)	27	Squid, Violet Potatoes, Rocket & Squid Ink (F/SF/D)
Scallop, Cauliflower, Apples, Hazelnuts, Black Autumn Truffle (SF/N/D)	13.5	Ash Rolled Venison, Roasted Artichoke, Hasselback Potato, Truffle Jus (D/C/S/M)	29.5	<b>Venison</b>
				Globe Artichoke, Hasselback Potato, Truffle Jus (D/C/S/M)
				<b>Cheese</b>
				Wyfe of Bath (C/D/G/SL)
				<b>Lychee</b>
				Mango, Estate Douglas Fir, Blackcurrant (EG/D)
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## On the Side

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 may be a possibility of cross contamination in a busy kitchen environment.

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

House Salad (VG)	4.5
Bowood Estate Vegetables or Buttered New Potatoes (V)	4.5
Sweet Potato Fries, Sweet Chilli Crème Fraîche (D/V)	4.5
Chunky Chips or Fries (V)	4.5
Chunky Chips or Fries with Truffle Oil & Parmesan (D/V)	5.5