

# 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
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	<b>60 per person</b>
Rapeseed Confit Salmon, Celeriac, Citrus Dressing, Pink Grapefruit, Caviar (F)	7	Braised Shin of Beef, Creamy Mash, Garden Greens, Red Wine Jus (C/D/G/SL)	21	The Tasting Menu is designed to be enjoyed by the whole table and is not available individually.
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	_____
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>Amuse-bouche</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	<b>Parfait</b> Confit Duck Leg, Orange Purée, Gingerbread Crumb (EG/G/D/N)
Wild Mushrooms, Sourdough, Garden Herb, Vegan 'Hollandaise' (G/S/VG)	9	Herb Polenta, Aubergine 'Iman Bayildi', Roasted Shallots, White Bean Purée (D/V)	21	<b>Scallop</b> Cauliflower, Apples, Hazelnuts, Black Autumn Truffle (SF/N/D)
Goat's Cheese Soufflé, Smoked Tomato Fondue, Herb Emulsion (EG/D/G/V)	9.5	Roasted Butternut, Red Onion & Brie Pithivier, Celeriac, Madeira Jus (G/SL/EG/D/V)	21	<b>Skate</b> Squid, Violet Potatoes, Rocket & Squid Ink (F/SF/D)
Quail, Mushroom Ketchup, Jerusalem Artichokes, Hazelnuts, Game Crisp (D/N/SL/C)	12	Rump Steak, Spinach, Wild Mushrooms, Triple Cooked Chips, Thyme Jus (C/D/M/SL)	24.5	<b>Venison</b> Globe Artichoke, Hasselback Potato, Truffle Jus (D/C/S/M)
Scallop, Cauliflower, Apples, Hazelnuts, Black Autumn Truffle (SF/N/D)	13.5	Baked Skate, Seared Squid, Violet Potatoes, Rocket & Squid Ink Sauce (F/SF/D)	25	<b>Cheese</b> Wyfe of Bath (C/D/G/SL)
		Roasted Monkfish, Spiced Lentils, Parsnip Purée, Potato Galette, Marsala Sauce (F/D)	27	<b>Lychee</b> Mango, Estate Douglas Fir, Blackcurrant (EG/D)
		Ash Rolled Venison, Roasted Artichoke, Hasselback Potato, Truffle Jus (D/C/SL/M)	29.5	_____
<b>Please speak to your server prior to ordering your meal if you have any specific allergies or dietary requirements.</b>		<b>On the Side</b>		
<b>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.</b>		House Salad (VG)	4.5	
<b>Please note a discretionary service charge of 10% will be added to your bill.</b>		Bowood Estate Vegetables or Buttered New Potatoes (V)	4.5	
		Triple Cooked Chips or Fries (V)	4.5	
		Triple Cooked Chips or Fries with Truffle Oil & Parmesan (D/V)	5.5	