

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.

Table d'Hôte Lunch

Two Courses - 20 per person
Three Courses - 25 per person

Starters

Jerusalem Artichoke Soup, Herb Cream, Crispy Onions (D/G/V)

Game Terrine, Fig Chutney, Toasted Sourdough (EG/G/SL)

Traditional Smoked Salmon, Shallots, Dill Emulsion (F/G/EG)

Main Courses

Braised Cheek of Beef 'Bourguignon', Creamy Potato, Red Wine Sauce (C/D/SL)

Slow Cooked Aubergine, Roasted Shallots, White Bean Purée (SL/V)

Pan Fried Bream, Braised Lentils, Potato Rosti (F/D)

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (G/EG/D/N/V)

Red Wine Poached Pear, Crème Fraîche Sorbet (D/SL/V)

Wfye of Bath, Bowood Estate Chutney, Candied Walnuts (D/G/N/C/SL/V)

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.

Healthy Options

Smashed Avocado, Poached Eggs on Wholemeal Toast (G/EG/V) 8

Roasted Butternut Squash, Chickpea, Quinoa Salad (N/VG) 10

Truffle Gnocchi, Cauliflower Purée, Baby Garden Vegetables (G/VG) 12

Buddha Bowl, Peanut Butter Dressing (PE/G/V) 12.5

Honey & Miso Glazed Salmon, Vegetable Spaghetti, Sunflower Seed Broth (F) 12.5

Marinated Breast of Chicken, Peppers, Courgettes, Giant Cous Cous (G) 14.5

Sandwiches

All served with French Fries & Salad: 10.5

Seven Valley Smoked Salmon, Compressed Cucumber, Chive Crème Fraîche (G/D/F)

Coronation Chicken, Mango Chutney, Red Onion, Crisp Baby Gem (G/EG/SL)

Wiltshire Free Range Egg Mayonnaise, Micro Watercress (G/EG/V)

Honey Roasted Gloucester Old Spot Ham, English Mustard Mayonnaise (G/M/EG)

Salami Milano, Cheddar Cheese, Heritage Tomato, Spinach 'Monte Cristo' (G/EG/D)

Toasted Bath Soft Cheese, Red Onion Marmalade, Garden Rocket (G/D/SL/V)

Light Lunches

Eggs Benedict (EG/G/D), Eggs Royale (EG/G/D/F) or Eggs Florentine (EG/G/D/V) 8.5

Smoked Salmon Mousse, Celeriac, Citrus Dressing, Keta Caviar (F/D) 9

Wild Mushrooms, Toasted Brioche, Sherry Cream (G/EG/D/SL/V) 9.5

Pan Roasted Skate, Sauté Potatoes, Lemon, Capers, Parsley (F/G/D) 13.5

Poached Chicken, Sundried Tomato, Spinach, Cream Cheese, Tagliatelle (G/EG/D/SL) 14.5

Grazing for Two

Camembert 14.5
Stuffed in Sourdough, Sundried Tomato & Herb Garlic Butter (please allow 20mins) (G/D/V)

Antipasti 15
Grilled Artichokes, Marinated Courgettes, Aubergine, Pesto, Burrata (G/D/SL/V)

Charcuterie 16.5
Selection of Sliced Cured Meats, Chicken Liver Parfait, Olives, Focaccia (G/D/EG/SL)

On the Side

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