

# 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 & Cider Soup, Apple & Cheese Crouton (D/G/SL/V)	7	Truffle Gnocchi, Cauliflower Purée, Root Vegetables, Herb Oil (G/VG)	16	<b>70 per person</b>
Estate Game & Pistachio Terrine, Earl Grey & Fig Chutney, Charred Baby Gem (EG/G/N/SL)	7	Braised Wiltshire Ox Cheek, Celeriac, Horseradish, Crispy Onions, Red Wine Jus (D/G/SL)	21	The Tasting Menu is designed to be enjoyed by the whole table and is not available individually.
Chicken Liver Parfait, Red Onion Purée, Walnuts, Cured Duck Liver (D/G/N/SL)	7	Plaice Stuffed with Scallop & Crab, Braised Fennel, Bouillabaisse Sauce (D/EG/F/SF/SL)	21	<hr/>
Chorizo Scotch Quail Egg, Sweet and Sour Red Peppers (EG/G/SL)	8.5	Pan Fried Sea Bream, Bowood Root Vegetables, Chive Butter Sauce (D/F)	21	<b>Amuse-bouche</b>
St. Austell Bay Mussels Poached in Ale, Sea Vegetables (C/D/G/MO/SL)	7	Herb Polenta, Aubergine 'Iman Bayildi', Roasted Shallots, White Bean Purée (D/V)	21	<b>Parfait</b> Red Onion Purée, Walnuts, Cured Duck Liver (D/G/N/SL)
Garden Beetroot Terrine, Orange Purée, Wasabi Crème Fraîche (D/V)	7	Roasted Butternut, Red Onion & Brie Pithivier, Celeriac, Madeira Jus (D/EG/G/SL/V)	21	<b>Scallop</b> Cauliflower, Apples, Hazelnuts, Black Autumn Truffle (D/N/SF)
Cornish Crab Risotto, Yuzu, Seaweed, Frozen Avocado, Parmesan (D/SF/SL)	9.5	Steamed Hogget Pudding, Caramelised Onions, Crushed Carrot & Swede (D/EG/G/M)	24.5	<b>Halibut</b> St. Austell Bay Mussels, Chowder (D/F/G/MO/SF/SL)
Goat's Cheese Soufflé, Smoked Tomato Fondue, Herb Emulsion (D/EG/G/V)	9.5	Honey Glazed Duck Breast, Carrot Purée, Fennel, Potato Fondant (D/SL)	26.5	<b>Fillet</b> Potato Rosti, Winter Truffle, Diane Sauce (D/M)
Scallop, Cauliflower, Apples, Hazelnuts, Black Autumn Truffle (D/N/SF)	13.5	Rabbit, Black Pudding Wellington, Parsnip Purée, Wild Mushrooms, King Cabbage (D/EG/G/SL)	27.5	<b>Eccles Cake</b> Whipped Stilton (D/G/SL)
		Pan Fried Halibut, Mussels, Clams, Creamed Potato, Chowder Sauce (D/F/G/MO/SF/SL)	28	<b>White Chocolate</b> Jasmin, Matcha, Rhubarb (D/EG/G/N/SL)
		Stoke Marsh Farm Fillet Steak, Wilted Spinach, Potato Rosti, Diane Sauce (D/M)	32.5	<hr/>
<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	