

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.

Snacks & Light Options

Sourdough, Ivy Farm Butter (D/G)	3
West Country Cheddar Bites, Tomato Fondue (D/EG/G)	5.5
Leek & Potato Soup, Chervil Cream (D/V)	5.5
Smoked Haddock Arancini, Saffron Aioli (D/EG/F)	6
Eggs Benedict (D/EG/G), Eggs Royale (D/EG/F/G) or Eggs Florentine (D/EG/G/V)	8.5

Healthy Options

Smashed Avocado, Poached Eggs on Wholemeal Toast (EG/G/V)	8
Buddha Bowl, Peanut Butter Dressing (G/PE/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

On the Side

House Salad (VG)	4.5
Bowood Estate Vegetables (V)	4.5
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

Mains

Wild Mushroom Ravioli, Black Truffle, Sherry Cream Sauce (D/EG/G/SL/V)	7.5/13.5
Smoked Chicken 'Coq au Vin', Creamy Potatoes, Red Wine Sauce (D/SL)	15.5
Fish Stew 'Bouillabaisse', New Potatoes, Fennel, Saffron Rouille (EG/F/MO/SF/SL)	9/18.5
Confit Duck Leg, Green Beans, Creamy Potato, Orange Sauce (D/SL)	19.5

Sandwiches

All served with French Fries & Salad:	10.5
Severn Valley Smoked Salmon, Compressed Cucumber, Chive Crème Fraîche (D/F/G)	
Coronation Chicken, Mango Chutney, Red Onion, Crisp Baby Gem (EG/G/SL)	
Wiltshire Free Range Egg Mayonnaise, Micro Watercress (EG/G/V)	
Honey Roasted Gloucester Old Spot Ham, English Mustard Mayonnaise (EG/G/M)	
Salami Milano, Cheddar Cheese, Heritage Tomato, Spinach 'Monte Cristo' (D/EG/G)	
Toasted Bath Soft Cheese, Red Onion Marmalade, Garden Rocket (D/G/SL/V)	

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (D/EG/G/N/V)	7
Vanilla Cheesecake, Apples, Salted Caramel, Cinnamon Ice Cream (D/EG/G/V)	8
Selection of British Cheeses, Artisan Crackers, Bowood Chutney (C/D/G/N/V)	9

Grazing for Two

Antipasti	15
Grilled Artichokes, Marinated Courgettes, Aubergine, Pesto, Burrata (D/G/SL/V)	
Charcuterie	16.5
Selection of Sliced Cured Meats, Chicken Liver Parfait, Olives, Focaccia (D/EG/G/SL)	

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.