

THE SHELBURNE RESTAURANT

at Bowood

Executive Head Chef, Rupert Taylor

Rupert has created this menu to reflect the very best of local ingredients, whilst promoting sustainability, freshness and seasonality.

Hotel residents on a dinner inclusive package can choose menu options up to the value of £42 per person. Additional dishes can be chosen with an extra supplement.

Starters

Fish

Cured Sea Trout Gin, Cucumber, Wasabi, Dill (D, EG, F, SL)	8
Cornish Hake Quail Egg, Olive Oil, Potato, Red Pepper (EG, F)	8
Crab Risotto Yuzu, Frozen Avocado, Bisque (D, SF)	12.5
Diver Scallop Pea Purée, Parma Ham, Cumin Foam (D, F, MO)	14.5

Meat & Poultry

Corned Beef Horseradish, Shimeji, Onions (EG, G)	8
Duck Prosciutto Shallots, Gherkins, Fig (G, SL)	8
Chicken Liver Parfait Estate Gooseberries, Walnuts, Toasted Brioche (D, EG, G, M, N, SL)	10.5

Vegetable & Plant

Beetroot Terrine Bromham Beetroot, Vegan Crème Fraîche, Orange (VG)	8
Fennel Salad Chicory, Apple, Pomegranate, Saffron (VG)	8
Heritage Tomatoes Bloody Mary Dressing, Basil Oil (M, S, SL, VG)	11

Please speak to your server prior to pre-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 is a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN | (MO) MOLLUSCS | (M) MUSTARD | (N) NUTS
(PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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Main Courses

Fish

Loch Duart Salmon Broccoli, Smoked Salmon, Lapsang Souchong Broth (D, F)	26
Roasted Cod Herb Crust, White Beans, Tomatoes (D, F)	29
Steamed Sea Bass Baby Leeks, Tartar, New Potatoes (D, EG, F, SL)	32

Meat & Poultry

Chicken Breast Braised Leeks, Sugar Snaps, Wild Mushrooms, Sherry (D, SL)	26
Pork Belly Tender Stem Broccoli, Apples, Crackling (D)	26
Confit Duck Leg Pea Purée, Bacon, Braised Baby Gem (D, SL)	29
Chateaubriand for Two Treacle Cured, Peppercorns, Bearnaise, Onion Rings, Triple Cooked Chips, Garden Leaves (D, EG, M, SL)	95

Vegetable & Plant

Cauliflower Steak Harissa, Sultanas, Gremolata (VG)	26
Pea Ravioli Mint, Feta, Summer Truffle (D, G, V)	26
Vegetable Pithivier Butternut Squash, Spinach, Madeira (G, V)	27

On The Side

Triple Cooked Chips (V)	5
Buttered Herbed New Potatoes (D, V)	5.5
Broccoli, Soy, Ginger, Chilli (S, VG)	5.5
Maple Roasted Baby Carrots (VG)	5.5
Triple Cooked Chips with Truffle Oil & Parmesan (D, SL, V)	6

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