

# THE SHELBURNE RESTAURANT

## at Bowood

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### Executive Head Chef, Rupert Taylor

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

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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.

Still Water is complimentary. Sparkling Water will be charged at £1.50 per bottle.

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## Starters

### Fish

Cured Mackerel	8
Bowood Botanicals, Wasabi, Cucumber (D, EG, F, SL)	
Cornish Hake	8
Quail Egg, Olive Oil, Potato, Red Pepper (EG, F)	
Crab Ravioli	12.5
Lobster, Scallop, Ginger, Bisque (D, EG, G, F, SF)	
Diver Scallop	14.5
Roasted Cauliflower, Hazelnut Butter (D, N, MO)	

### Meat & Poultry

Corned Beef	8
Horseradish, Shimeji, Onions (EG, G)	
Chicken Croquette	8
Baby Gem, Parmesan, Caesar Dressing (D, EG, G, F)	
Duck Liver	10.5
Umbrian Lentils, Sherry Vinegar (SL)	

### Vegetable & Plant

Leek Terrine	8
Globe Artichoke, Hazelnuts, Winter Truffle (N, M, VG)	
Fennel Salad	8
Chicory, Apple, Pomegranate, Saffron (VG)	
Heritage Tomatoes	11
Bloody Mary Dressing, Basil, Oil (M, S, SL, VG)	

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Please inform your server of any specific allergies or dietary requirements before ordering.

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
Halibut Bourguignon Garnish, Red Wine Sauce (D, F, SL)	30
Steamed Sea Bass Baby Leeks, Tartar, New Potatoes (D, EG, F, SL)	32

#### Meat & Poultry

Chicken Breast Brown Butter Gnocchi, Celeriac, Truffle (D, EG, G, SL)	26
Pork Belly Tender Stem Broccoli, Apples, Puffed Potatoes (D, G, SL)	26
Venison Red Cabbage, Hasselback Potato, Artichoke (D, SL)	29
Chateaubriand for Two Peppercorn Sauce, Bearnaise, Onion Rings, Triple Cooked Chips, Garden Leaves (D, EG, M, SL)	95

#### Vegetable & Plant

Ravioli Poached Egg, Jerusalem Artichoke (D, EG, G)	26
Cauliflower Steak Harissa, Sultanas, Gremolata (VG)	26
Vegetable Pithivier Butternut Squash, Spinach, Madeira (G, V)	27

#### On The Side

Triple Cooked Chips (V)	5
Buttered & Herb 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 & Parmesan (D, SL, V)	6
Dauphinoise Potato (D, V)	6

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

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