

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.

Still Water - Complimentary
Sparkling Water - 1.5 per litre bottle

Lunches

Eggs Benedict (D, EG, G), Eggs Royale (D, EG, F, G) or Eggs Florentine (D, EG, G, V)	10
Smashed Avocado, Poached Eggs on Wholemeal Toast (EG, G, V)	10
Cider & Onion Soup (D, G, V)	6.5
Buddha Bowl, Peanut Butter Dressing (G, PE, V)	14
Soy & Honey Glazed Salmon, Vegetable Spaghetti, Sunflower Seed Broth (F, G, SL)	16.5
Marinated Breast of Chicken, Peppers, Courgette, Giant Cous Cous (G, SL)	17

Sandwiches

All served with French Fries & Salad:

Severn Valley Smoked Salmon, Compressed Cucumber, Chive Crème Fraîche (D, F, G)	10.5
Coronation Chicken, Mango Chutney, Red Onion, Crisp Baby Gem (EG, G, SL)	10.5
Wiltshire Free Range Egg Mayonnaise, Micro Watercress (EG, G, V)	10.5
Honey Roasted Gloucester Old Spot Ham, English Mustard Mayonnaise (EG, G, M)	10.5
Salami Milano, Cheddar Cheese, Heritage Tomato, Spinach 'Monte Cristo' (D, EG, G)	13.5
Toasted Bath Soft Cheese, Red Onion Marmalade, Garden Rocket (D, G, SL, V)	13.5

Desserts

Roasted Pineapple Tarte Tatin, Toasted Coconut Sorbet (G, VG)	8
Sticky Toffee Pudding, Walnut Praline, Butterscotch Sauce (D, EG, G, N, V)	8
Selection of British Cheeses, Artisan Crackers, Bowood Chutney (C, D, G, N, V)	9

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 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
