

# 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 £45 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

Smoked Haddock Potato Foam, Arlington White Crispy Egg, Parsely (D, EG, F, SL)	8
Cornish Hake Quail Egg, Olive Oil, Potato, Red Pepper (EG, F)	8
Smoked Salmon Smoked Salmon, Crème Fraîche, Buckwheat Blinis, Cucumber, Caviar (D, F, G)	12.5
Diver Scallop Roasted Cauliflower, Hazelnut Butter (D, N, MO)	14.5

### Meat & Poultry

Chicken Liver Parfait Walnuts, Red Onion Marmalade, Toasted Brioche (D, G, N, SL)	8
Chicken Croquette Baby Gem, Parmesan, Caesar Dressing (D, EG, F, G,)	8
Game Pithivier Wiltshire Game Pithivier, Pickled White Cabbage, Madeira Jus (D, EG, G, SL)	10.5

### Vegetable & Plant

Leek Terrine Globe Artichoke, Hazelnuts, Winter Truffle (M, N, VG)	8
Cider & Onion Soup Wiltshire Cider & Onion Soup, West Country Cheddar Crouton (D, G, SL, V)	8
Goats Cheese Souffle Twice Baked Goat's Cheese Soufflé, Smoked Tomato, Basil Pesto (D, EG, G, V)	11

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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

Salmon	26
Pan Fried Salmon, Roasted Winter Vegetables, Salsify, Herb Butter Sauce (D, F, SL)	
Cod	30
Roasted Skrei Cod, Chickpea, Red Pepper & Chorizo Stew, Parsnip Purée (D, F, G)	
Steamed Sea Bass	32
Baby Leeks, Tartar, New Potatoes (D, EG, F, SL)	

#### Meat & Poultry

Chicken	26
Castlemead Chicken Breast, Roasted Celeriac, Brown Butter Gnocchi, Thyme Jus (D, SL)	
Duck Leg	26
Creamy Potatoes, Sprouts, Lardons, Baby Mushroom, Merlot Sauce (D, SL)	
Venison	29
Red Cabbage, Hasselback Potato, Artichoke (D, SL)	
Chateaubriand <small>for Two</small>	95
Beer Pickled Onion Rings, Triple cooked Chips, Portabella Mushrooms, Watercress, Peppercorn & Béarnaise Sauce	

#### Vegetable & Plant

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

#### 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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