

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 £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 litre bottle.

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 Garden Peas, Somerset Chorizo (D, G, SF)	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
Cheese Soufflé Twice Baked Cheddar Cheese Soufflé, Smoked Bacon Jam (D, EG, G)	11

Vegetable & Plant

Heritage Tomato Salad Bloody Mary Dressing (VG)	8
Garden Leek & Potato Soup Herb Crouton, Parsley Oil (G, VG)	8
English Asparagus Baked Ricotta, Lemon Gel, Cured Egg Yolk (D, EG, V)	10

Please speak to your server, prior to ordering, 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

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

Menu Edition: 4th May 2023

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Main Courses

Fish

Loch Duart Salmon Garden Peas, Sundried Tomatoes, Beetroot Gnocchi, Caviar Cream (D, F, G, SL)	26
Cod Spiced Cod, Mussels, Mango, Coconut Curry (D, F, N, SF)	30
Halibut Asparagus, Baby Potatoes, Tarragon & Mustard Sauce (D, F, G, M)	34

Meat & Poultry

Chicken Castlemead Chicken Breast, Asparagus, Baby Leeks & Mushrooms, Prosciutto, Sherry Sauce (D, SL)	26
Duck Breast Baby Garden Vegetables, Pommes Anna, Sauce, Cherry Sauce (D, SL)	26
Lamb Rump White Onion Purée, Braised Baby Gem, Peas, Salsa Verde (D, F, M, SL)	32

Steak

10oz Ribeye	40
6oz West Country Fillet	47
8oz English Wagyu Sirloin	70
Chateaubriand for Two	95

All our Steaks are served with Cider Pickled Onion Rings (SL, V), Triple Cooked Chips (V), Portabella Mushrooms (VG), Confit Tomato, Watercress (VG) and your choice of Sauce:

Peppercorn Sauce (D, SL, V), Béarnaise Sauce (D, EG, V) or Blue Cheese Sauce (D, V)

Upgrade to Triple Cooked Chips with Truffle Oil & Parmesan (D, SL, V) 1.5 per portion
Add an Additional Sauce 2 per sauce

Vegetable & Plant

Ravioli Poached Egg, Garden Peas, Summer Truffle (D, EG, G, V)	26
Cauliflower Steak Harissa, Sultanas, Gremolata (VG)	26
Vegetable Pithivier Butternut Squash, Spinach, Madeira (G, SL, VG)	27

On The Side

Green Garden Salad (VG)	5
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)	6.5