

THE SHELBURNE RESTAURANT

at Bowood

Shelburne Restaurant, Terrace & Bar Menu

Served Daily from 11.00am to 5.00pm

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 is Complimentary. Sparkling Water will be charged at £1.50 per litre bottle.

LITE BITES

Garden Leek & Potato Soup ~ 7

Sourdough
(G, VG)

Vegetable Pakoras ~ 8.5

Coconut Yoghurt, Mango & Coriander Chutney
(EG, G, SL, V)

Smashed Avocado ~ 10

Heritage Tomatoes, Toast
(G, VG)

Cheese Soufflé ~ 11

Twice Baked Cheddar Cheese Soufflé, Smoked Bacon Jam
(D, EG, G)

Eggs Benedict ~ 11

English Muffin, Bacon, Poached Eggs, Hollandaise Sauce
(D, EG, G)

Eggs Royale ~ 11

English Muffin, Smoked Salmon, Poached Eggs, Hollandaise Sauce
(D, EG, F, G)

Eggs Florentine ~ 11

English Muffin, Spinach, Poached Eggs, Hollandaise Sauce
(D, EG, G, V)

Smoked Salmon ~ 11.5

Scrambled Eggs, Caviar
(D, EG, F)

SANDWICHES

South Hill Farm Egg Mayonnaise Sandwich ~ 10.5

Watercress, Mixed Salad, French Fries
(D, EG, G, V)

Honey Roast Gloucester Old Spot Ham Sandwich ~ 10.5

English Mustard, Mixed Salad, French Fries
(D, G)

Coronation Chicken Sandwich ~ 11.5

Mango Chutney, Red Onion, Baby Gem, Mixed Salad, French Fries
(EG, G, SL)

Toasted Bath Soft Cheese Sandwich ~ 13.5

Red Onion Marmalade, Garden Rocket, Mixed Salad, French Fries (D, G, SL, V)

Smoked Salmon Bagel ~ 14

Chive Cream Cheese, Red Onion, Dill Pickled Cucumbers, Mixed Salad, French Fries (D, F, G, V)

Crayfish & Prawn Roll ~ 14.5

Toasted Brioche, Thousand Island Dressing, Watercress, Mixed Salad, French Fries (EG, G, M, SF)

MAINS

Buddha Bowl ~ 15.5

Grains, Marinated Vegetables, Peanut Butter Dressing
(L, PE, VG)

**Chardonnay, 'Les Colombieres', Villa Noria*

Soy & Honey Glazed Salmon ~ 17

Vegetable Spaghetti, Sunflower Seeds Broth
(F, S)

**Grenache Blanc, Caves Fonjoia*

**Recommended Wine Pairings*

8oz Wagyu Burger ~ 17.5

Baconnaise, Smoked Cheddar, Coleslaw, Parmesan, Herb Fries
(D, EG, G)

**Corbières Rouge, Domaine de Lastours*

Marinated Poussin ~ 18.5

Chargrilled Peppers & Courgettes, Giant Cous Cous, Garlic Aioli
(D, EG, G)

**Riesling, Jim Barry Wines or Pinot Noir 'The Nest', Lake Chalice*

Cornish Moules Marinière ~ 21

Crusty Baguette, French Fries
(D, F, G, SL)

**Greco Bianco 'Mare Chiaro', Ippolito*

Braised Ox Cheek ~ 24.5

Hash Brown, Poached Duck Egg, Mustard Sauce
(D, EG, M)

**Merlot Bordeaux Supérieur, Château Lestrille*

SIDES

Mixed Garden Leaves (VG) ~ 5

Koffmann French Fries (V) ~ 5

Triple Cooked Chips (V) ~ 5

Heritage Tomato Salad (VG) ~ 6

Summer Wilted Greens (VG) ~ 6

Truffles & Parmesan Triple Cooked Chips (D, V) ~ 6.5

DESSERTS

Elderflower Fool ~ 8

Gooseberries, Garibaldi Biscuits (D, EG, G, V)

Garden Summer Berries ~ 8

Champagne Sabayon (EG, SL, V)

77% Dark Chocolate Crèmeux ~ 8

Crème Fraîche Sorbet (D, EG, G, SL, V)

Affogato ~ 4.5

Vanilla Ice Cream, Double Espresso (D, V)

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