

# 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

Soused Mackerel 8  
Crisp Fennel, Orange & Saffron Dressing (F, SL)  
*\*Riesling, Jim Barry Wines*

Cornish Hake 8  
Quail Egg, Olive Oil, Potato, Red Pepper (EG, F)  
*\*Grenache Blanc, Caves Fonjoia*

Treacle Cured Salmon 12.5  
Sweet & Sour Beetroot, Apple & Ginger Purée (F, S)  
*\*Greco Bianco 'Mare Chiaro', Ippolito*

Crab Risotto 14.5  
Shellfish Broth, Ponzu, Frozen Advocado (D, S, SF, SL)  
*\*Smederevka, Tikveš*

#### Meat & Poultry

Chicken Liver Parfait 8  
Walnuts, Red Onion Marmalade, Toasted Brioche (D, G, N, SL)  
*\*Sauvignon Blanc 'Estate', Lomond Wines*

Chicken & Ham Hock Terrine 8  
Pickled Vegetables, Piccalilli Purée (G, SL)  
*\*Pinot Grigio, Andrea di Pec*

Crispy Duck Salad 12  
Compressed Watermelon, Toasted Cashews, Soya Dressing (N, S, SE)  
*\*Smederevka, Tikveš*

#### Vegetable & Plant

Heritage Tomato Salad 8  
Bloody Mary Dressing (VG)  
*\*Colombard/Gros Manseng, Domaine de Joÿ*

Garden Leek & Potato Soup 8  
Herb Crouton, Parsley Oil (G, VG)  
*\*Avesso, Leme*

Cheese Soufflé 11  
West Country Cheddar, Smoked Tomato Fondue, Pesto (D, EG, M, V)  
*\*Greco Bianco 'Mare Chiaro', Ippolito*

*\*Recommended Wine Pairings*

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 | (SE) SESAME SEEDS | (SF) SHELLFISH | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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

Menu Edition: 14th September 2023

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### Main Courses

#### Fish

Loch Duart Salmon 26  
Garden Peas, Sundried Tomatoes, Beetroot Gnocchi, Caviar Cream (D, F, G, SL)  
*\*Avesso, Leme*

Cod 30  
Spiced Cod, Mussels, Mango, Coconut Curry (D, F, N, SF)  
*\*Greco Bianco 'Mare Chiaro', Ippolito*

Halibut 34  
Hasselback Potatoes, Samphire, Garlic & Parsley Sauce (D, F, SL)  
*\*Sauvignon Blanc 'Estate', Lomond Wines*

#### Meat & Poultry

Chicken 26  
Castlemead Chicken Breast, Baby Sweetcorn, Girolle Mushrooms, Thyme Jus (D, SL)  
*\*Pinot Noir 'The Nest', Lake Chalice*

Duck Leg 26  
Baby Gem Lettuce, Pearl Onions, Garden Peas & Bacon, Orange Sauce (D, SL)  
*\*Montepulciano/Sangiovese, 'Viabore', Carminucci*

Rare Breed Beef Brisket 32  
Shallot Purée, Horseradish Gel, Creamed Potatoes, Balsamic Glaze (D, G, SL)  
*\*Saperavi, Vachnadziani Winery*

#### Steak

10oz Ribeye 40  
*\*Corbières Rouge, Syrah/Carignan/Grenache, Domaine de Lastours (Organic)*

6oz West Country Fillet 47  
*\*Shiraz, Wine Makers Reserve, Berton Vineyard*

8oz English Wagyu Sirloin 70  
*\*Malbec '1300', Andeluna*

Chateaubriand for Two 95  
*\*Try something from our cellar selection on the Bowood Wine List*

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

Butternut Squash Ravioli 26  
Toasted Hazelnuts, Poached Egg, Sage Butter (D, EG, G, N, V)  
*\*Avesso, Leme*

Miso Baked Aubergine 26  
Pressed Aubergine, Pearl Barley, Peanuts, Pomegranate, Thai Green Sauce (G, PE, S, SE, VG)  
*\*Chardonnay 'Les Colombiers', Villa Noria*

Potato Pithivier 27  
Boulangère Potatoes, Confit Onions, Spinach, Madeira Sauce (G, SL, VG)  
*\*Marselan, Chevanceau*

#### 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