

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 £50 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

Cured Salmon	11
Pickled Cucumber, Horseradish, Granny Smith Apple (D, F, M, SL) <i>*Greco Bianco 'Mare Chiaro', Ippolito</i>	
Salted Cod	11.5
Brandade, Quail Egg, Parsley Purée, Saffron Aioli (EG, F) <i>*Grenache Blanc, Caves Forjoya</i>	
Cornish Crab	13.5
Clarence Court Poached Egg Benedict, Thai Hollandaise (D, EG, G, SF) <i>*Smederevka, Tikveš</i>	

Meat & Poultry

Chicken Liver Parfait	10
Chicory Marmalade, Walnuts, Toasted Brioche (D, EG, G, N, SL) <i>*Sauvignon Blanc 'Estate', Lomond Wines</i>	
Wiltshire Lamb	11.5
Croquette, Whipped Ricotta, Cucumber, Salsa Verde (D, EG, F, SL) <i>*Domaine De Joÿ (Organic)</i>	
Braised Oxtail	12.5
Ravioli, Celeriac, Mulligatawny Sauce (C, EG, G, SL) <i>*Riesling, Jim Barry Wines</i>	
Game Pithivier	14.5
Pickled Red Cabbage, Black Truffle (D, EG, G, SL) <i>*Riesling, Jim Barry Wines</i>	

Vegetable & Plant

Jerusalem Artichoke	8
Soup, Winter Truffle Pesto (VG) <i>*Colombard/Gros Manseng, Domaine de Joÿ</i>	
Bromham Beetroot	10
Tartare, Hazelnuts, Frozen Avocado, Smoked Oil (N, VG) <i>*Avesso, Leme</i>	
Westcombe Cheddar	13.5
Twice Baked Soufflé, Roasted Cauliflower, Sultanas (D, EG, M, V) <i>*Greco Bianco 'Mare Chiaro', Ippolito</i>	
<i>*Recommended Wine Pairings</i>	

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

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Main Courses

Fish

Cod	29
Herb Gnocchi, Parsnips, Sea Herbs, Chorizo Sauce (D, F, G, SL) <i>*Greco Bianco 'Mare Chiaro', Ippolito</i>	
Monkfish	32.5
Wild Mushrooms, Pearl Onions, Black Garlic Mash, Red Wine Sauce (D, F, SL) <i>*Avesso, Leme</i>	
Halibut	35
Poached in Vanilla, Borlotti Beans, Red Peppers, Leeks, Vermouth Cream (D, F, SL) <i>*Sauvignon Blanc 'Estate', Lomond Wines</i>	

Meat & Poultry

Chicken Breast	29
Celeriac Fondant, Pancetta, King Oyster Mushroom, Sherry Sauce (D, SL) <i>*Marselan, Chevanneau</i>	
Pork Belly	29
Creamy Potatoes, Savoy Cabbage, Black Pudding, Apple Sauce (D, G, SL) <i>*Montepulciano/Sangiovese, 'Viabore', Carminucci</i>	
Venison	38
Hazelnut Crust, Ragu, Beetroot, Gingerbread, Pink Peppercorn Sauce (D, G, N, SL) <i>*Corbières Rouge, Syrah/Carignan/Grenache, Domaine de Lastours (Organic)</i>	
Beef Fillet	50
Mushroom Ketchup, Spinach, Truffled Beef Fat Potatoes, Diana Sauce (D, SL) <i>*Saperavi, Vachnadziani Winery</i>	

Vegetable & Plant

Polenta	27
Grilled, Smoked Iman Bayildi, Coriander, Cumin Dressing (VG) <i>*Chardonnay 'Les Colombiers', Villa Noria</i>	
Butternut Squash	28
Pithivier, Braised Leeks, Crispy Sage, Spiced Pumpkin Seed Broth (G, VG) <i>*Avesso, Leme</i>	
Ricotta	30
Dumplings, Wild Mushrooms, Chestnuts, Goat's Curd, Kale Pesto (D, EG, G, N, V) <i>*Marselan, Chevanneau</i>	

On The Side

Green Garden Salad (VG)	6
Triple Cooked Chips (V)	6.5
Buttered Herbed New Potatoes (D, V)	6.5
Broccoli, Soy, Ginger, Chilli (S, VG)	6.5
Maple Roasted Baby Carrots (VG)	6.5
Triple Cooked Chips with Truffle Oil & Parmesan (D, SL, V)	7

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