

THE SHELBURNE RESTAURANT

at Bowood

Dinner Menu

Served from 5:30pm to 9:00pm daily

Main Course Only – £29 | Two Courses – £39.50 | Three Courses – £50.00
Some dishes may incur a supplement.

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.

Starters

Salted Cod

Brandade, Quail Egg, Parsley Purée, Saffron Aioli (EG, F)

Wiltshire Lamb

Croquette, Whipped Ricotta, Cucumber, Salsa Verde (D, EG, F, SL)

Confit Duck Leg Tortellini

Sweetcorn Chowder, Spring Onions (D, EG G)

Braised Heritage Carrot

Hazelnut & Carrot Paté, Quinoa, Fennel (N, VG)

Bromham Beetroot

Tartare, Hazelnuts, Frozen Avocado, Smoked Oil (N, VG)

Ravioli (£6 supplement)

Smoked Potato, Egg Yolk, Onion Broth (EG, G, SL, V)

Cornish Crab (£8 supplement)

Brioche, Cucumber, Verbena, Herb Emulsion (D, EG, G, SF)

Main Courses

Cod

Herb Gnocchi, Clams, Sea Herbs, Baby Leeks, Smoked Butter Sauce (D, EG, F, G, SF, SL)

Chicken Breast

Roasted Celeriac, King Oyster Mushroom, Thyme Jus (D, SL)

Pork Belly

Creamy Potatoes, Savoy Cabbage, Black Pudding, Apple Sauce (D, G, SL)

Polenta

Grilled, Smoked Iman Bayildi, Coriander, Cumin Dressing (VG)

Ricotta Gnudi

Swiss Chard, Wild Mushrooms, Sunflower Seed Broth (D, EG, G, SL, V)

Monkfish (£10 supplement)

Char Sui, Fermented Spiced Cabbage, Bok Choi (F, SF, S)

Beef Fillet (£15 supplement)

Mushroom Ketchup, Spinach, Truffled Rosti, Roast Garlic Emulsion, Diana Sauce (D, SL)

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Sides

Green Garden Salad (£6 supplement)
(M, SL, VG)

Tomato & Mozzarella Salad (£6.5 supplement)
(D, V)

Broccoli, Soy, Ginger, Crisp Chilli (£6.5 supplement)
(S, VG)

Honey Roasted Heritage Carrots (£6.5 supplement)
(V)

Buttered Herbed New Potatoes (£6.5 supplement)
(D, V)

Triple Cooked Chips (£6.5 supplement)
(V)

Triple Cooked Chips with Truffle Oil & Parmesan (£7 supplement)
(D, SL, V)

Desserts

Treacle Tart, Goat's Milk Ice Cream
(D, EG, G, V)

Coffee Semifreddo, Pumpkin Ice Cream
(SL, VG)

Apple Tarte Tatin. Vanilla Ice Cream
(G, SL, VG)

Orange Crème Brûlée, Blood Orange Sorbet
(D, EG, V)

Caramelised Bread & Butter Pudding, Orange Blossom Custard, Honeycombe Ice Cream
(D, EG, G, V)

Dark Chocolate Delice, Tropical Fruits, Mango Sorbet (£6 supplement)
(D, EG, G)

Selection of British Cheeses, Quince, Apple Chutney, Artisan Bread, Crackers (£8 supplement)
(D, G, N, SE, SL, 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 | (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.