

THE SHELBURNE RESTAURANT

at Bowood

À La Carte Dinner Menu

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

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

Jerusalem Artichokes Roasted & Pickled, Celery, Hazelnut Crumb (C, N, SL, VG)	£9.50
Cheese Soufflé Westcombe Vintage Cheddar, Smoked Bacon Jam (D, EG, SL)	£10.50
Game ‘Gala Pie’ Quail Egg, Pickled Red Cabbage, Black Truffle Jus (EG, G, SL)	£13
Cornish Crab Ravioli, Squid Ink, Pink Grapefruit, Ginger Bisque (D, EG, G, MO, S, SF)	£14.50

Main Courses

Pithivier Boulangère Potato, Hazelnut & Leek Gratin, Wild Mushroom Sauce (G, N, SL, VG)	£26
Sole Brioche Crust, Celeriac, Lobster, Bouillabaisse, Oyster Leaf (D, EG, F, G, SF, SL)	£30
Duck Breast Lavender Honey Glaze, Confit Leg, Savoy Cabbage, Rosti Potato (D, G, SL)	£30
Monkfish Roasted Cauliflower, Sauté Leeks, Crab Fritter, Peppercorn Sauce (D, F, SF, SL)	£32
Venison Chestnut Gnocchi, Ragu, Red Cabbage, Chanterelles, Dark Chocolate (D, EG, G, N, SL)	£36

From The Grill

½ Half Cornish Lobster Thermidor Parmesan Roasted Potatoes, Creamy Coleslaw, Rainbow Quinoa Salad (D, E, EG, SF, SL)	MP
All our Beef is Aberdeen Angus & Hereford Cross:	
225g Stoke Marsh Farm Rib Eye	£38
170g Stoke Marsh Farm Fillet	£45
350g Chateaubriand for Two	£90

Accompanied by a Sauce of your choice:  
Brandy & Green Peppercorn (D, SL), Bearnaise (D, EG, SL), Bordelaise (D) or Chimichurri

All Steaks are served with:  
Triple Cooked Jenga Chips (VG), Roasted Plum Tomato (VG), Field Mushroom (VG),  
Breaded Onion Rings (D, EG, V) and a side of your choice.

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Sides

Crisp Baby Gem Salad, Green Goddess Dressing (D, EG, V)	£5
Rocket & Pear, Blue Cheese Dressing (D, EG, V)	£5.50
Triple Cooked Chips (VG)	£5.50
Creamed Cavolo Nero, Cured Egg Yolk (D, EG, V)	£6
Maple Glazed Carrots, Fennel Seeds (VG)	£6
Truffle & Parmesan Cheese Chips (D, SL, V)	£6.50
Confit Garlic & Smoked Butter Mash (D, V)	£6.50
Green Beans, Cranberries, Bacon, Goat’s Curd (D, SL)	£7
Truffled Mac ‘n’ Cheese (D, G, V)	£8

Desserts

Crème Caramel Star Anise, Compressed Apples, Raisins (D, EG, SL, V)	£9.50
Meringue Poached, Guava Curd, Caramel, Granita (D, EG, V)	£10.50
Rhubarb Vanilla Crème, Toasted Coconut, Rhubarb Sorbet (D, EG, G)	£11
Chocolate Fondant, Apricot Yoghurt, Pumpkin Seed Praline, Harissa Ice Cream (D, EG, SL, V)	£13.50
Cheese Selection of British Cheeses Quince, Apple Chutney, Artisan Bread, Crackers (D, G, N, SE, SL, V)	£15.50

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.