



Shelburne Bar Menu

Served from 12:00pm to 4:00pm Monday to Saturday

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.

APPETIZERS

Olive Nocellara del Belice (VG)
£4.50

Truffle & Pecorino Nut Mix (N, P, VG)
£3.50

Courgette Fritti, Basil Yoghurt (S, VG)
£6.00

Bowood's Sourdough, Whipped Butters (D, G, V)
£6.25

Hot Bowood Honey Halloumi (D, V)
£6.50

Garden Pea Arancini, Black Garlic Caramel (S, SL, VG)
£6.50

Pork Croquette, Apple Gel, Crisp Sage (D, EG, M)
£7.00

Selection of Home Cured Meats (G, SL)
£12.00

SANDWICHES

South Hill Farm Egg Mayonnaise Sandwich
Watercress, Mixed Salad,
Triple Cooked Chips
(D, EG, G, V)
£11.50

Roast Chicken & Pesto Sandwich
Mixed Salad, Triple Cooked Chips
(D, EG, G, SL)
£12.50

Honey Roast Gloucester Old Spot Ham Sandwich
English Mustard, Mixed Salad, Triple Cooked Chips
(D, G, M)
£11.50

Toasted Bath Soft Cheese Sandwich
Red Onion Marmalade, Garden Rocket,
Mixed Salad, Triple Cooked Chips
(D, G, SL, V)
£13.50

Home Cured Pastrami
Toasted Sourdough, Swiss Cheese, Pickled Red Cabbage,
Russian Dressing, Mixed Salad, Triple Cooked Chips
(D, G, SL)
£13.50

Crayfish & Prawn Roll
Toasted Brioche, Thousand Island Dressing, Watercress,
Mixed Salad, Triple Cooked Chips
(D, EG, G, M, SF)
£14.50

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.

(D) DAIRY | (EG) EGGS | (G) GLUTEN | (M) MUSTARD | (N) NUTS | (PE) PEANUTS
(SF) SHELLFISH | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN