

APPETIZERS

Olive Nocellara del Belice (VG)	£4.50
Truffle & Pecorino Nut Mix (VG)	£3.50
Bowood's Sourdough, Whipped Butters (V)	£6.25
Courgette Fritti, Basil Yoghurt (VG)	£6.00
Hot Bowood Honey Halloumi (V)	£6.50
Pork Croquette, Apple Gel, Crisp Sage	£7.00
Garden Pea Arancini, Black Garlic Caramel (VG)	£6.50
Selection Of Home Cured Meats	£12.00

TO SHARE

Beef Wellington	£95.00
Côte du Boeuf	£120.00
Spatchcock Chicken	£60.00

(Please allow 45 minutes)
Served with 2 sides and a sauce

Sauces & Butters	
Beef Fat Béarnaise	£5.00 each
Green Peppercorn (V)	
Bordelaise (V)	
Café de Paris (V)	
Chilli & Herb (V)	

SIDES

Smoked Butter & Confit Garlic Mashed Potatoes (V)	£6.50
Bombay Spiced New Potatoes, Cherry Tomatoes, Spinach (VG)	£6.50
Triple-cooked Jenga Chips (VG)	£6.00
Truffle & Parmesan Jenga Chips (V)	£7.00
Crisp Baby Gem, Green Goddess Dressing (V)	£5.00
Truffle Mac 'n' Cheese (V)	£8.00
Green Papaya Salad	£11.00
Heritage Tomato, Bloody Mary Dressing (VG)	£5.00
Garden Greens, Soy, Chilli (VG)	£5.50
Confit Carrots, Maple Glaze, Fennel Seeds (VG)	£5.50



THE SHELBURNE RESTAURANT

À LA CARTE MENU

Served from 12:00pm to 9:00pm daily

STARTERS

Westcombe Vintage Cheddar
Twice-baked Soufflé
Smoked Bacon Jam
£11.50

Chicken Liver Parfait,
Lyonnais Onions,
Cherry Tomatoes,
Brioche
£10.00

Garden Pea Vichyssoise
Goat's Cheese,
Tarragon
Served Chilled
£9.00 (V/VG)

Cured Loch Duhart Salmon
Shaved Fennel, Pressed
Cucumber, Ricotta
£12.50

Wiltshire Ham Hock
Crispy Duck Egg Yolk,
Cheese Sauce,
Lavash Bread
£13.00

Quiche
Broccoli, Blue Cheese,
Candied Walnuts,
Bowood Honey, Thyme
£10.00 (V/VG)

Grilled Red Mullet
Cauliflower Couscous,
Burnt Orange Puree,
Saffron Dressing
£13.50

Pressed Lamb
Pea Puree, Crisp
Bitter Leaves, Mint Gel
£14.00

MAINS

Corn-fed Chicken Breast
Braised Leg, Kiev,
Baby Leeks, Mash,
Black Garlic Caramel
£28.50

Pressed Pork Belly
Choucroute, Pancetta,
Date Puree, Puffed
Crackling,
Mustard Sauce
£26.50

Stuffed Lamb Chop
Garden Beans, Smoked
Almonds, Goat's Cheese,
Courgette & Basil Puree
£33.00

Chicken Caesar Schnitzel
Crisp Baby Gem,
Shaved Parmesan, Green
Goddess Sauce, Croutons
£20.50

Cornish Lobster Tail
Red Pepper Glaze,
Green Papaya Salad,
Thai Puree (Spicy)
£48.00

Rolled Loin of Cod
Seaweed Brandade,
Cauliflower, Apples,
Hazelnuts,
Butter Sauce
£28.00

Whole Seabass Ratatouille
Green Olive Tapenade,
Tomato Butter Sauce,
Basil Oil
£30.00

Courgette & Potato Rosti
Ratatouille,
Pickled Onions,
Basil Yoghurt Dressing
£19.50 (VG)

Wild Mushroom Ravioli
Garden Baby Vegetables,
Fennel, Miso Foam
£19.50 (VG)

Pappardelle Nduja
Mascarpone,
Dressed White Crab
£22.00

GRILL

All our Beef is Aberdeen Angus & Hereford Cross from Walter Rose & Son in Devizes

225g Rib Eye
Renowned for its high-fat
content, well marbled
£38.00

170g Fillet
Tender & lean cut,
very little marbling
£42.00

227g Bavette
French cut from the flank,
rich flavour,
tougher texture, we
recommend medium rare
£32.00

277g Pork Chop
(Hampshire White)
Cameron Martin's Farm
Bishops Cannings
£30.00

All served with Beef Fat Onions, Tomato Fondue (VG), Watercress Puree (V) and Triple-cooked Jenga Chips (VG).

0 MILE DISHES

Special dishes prepared using
seasonal produce from
our kitchen garden, grown by
David Glass and his team.

Starter

Summer Tomato & Cucumber Gazpacho (VG) £8.00

Main

Risotto Primavera Seasonal Vegetables & Home-dried Tomatoes (VG) £18.00

Dessert

Summer Berry Gratin (V/VG) £8.50

DESSERTS

Iced Bowood Honey Parfait Confit Lemon (V)	£10.50
Garden Strawberries Vanilla Cream, Black Pepper Meringue, Elderflower (V)	£9.00
Steamed Ginger Cake Rum Caramel, Toasted Coconut Ice Cream (V/VG)	£11.50
Cheesecake Mousse Bowood Gin Blackberries, White Chocolate Crumb (V)	£9.00
Deep-fried Peanut Ice Cream Banana Custard, Salted Caramel (V)	£10.50
Apple Tarte Tatin (to share) Clotted Vanilla Ice Cream Or Ivy Farm Double Cream (V)	£22.00
Selection of British Cheeses Quince, Apple Chutney, Artisan Bread, Crackers (V)	£15.50

EXECUTIVE HEAD CHEF, RUPERT TAYLOR

Rupert has created this menu to reflect
the very best of local ingredients, whilst
promoting sustainability, freshness
and seasonality.



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. Please scan the QR code for our allergen information.

Please note a discretionary service
charge of 10% will be added to your bill.
July 25