



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/VGO)

Cured Loch Duart 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/VGO)

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

Pressed Lamb  
Pea Pureé, 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 Pureé, Puffed  
Crackling,  
Mustard Sauce  
£26.50

Stuffed Lamb Chop  
Garden Beans, Smoked  
Almonds, Goat's Cheese,  
Courgette & Basil Pureé  
£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 Pureé (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 Pureé (V) and Triple-cooked Jenga Chips (VG) .

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  
Green Peppercorn  
Bordelaise £5.00 each  
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

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

Dessert

Summer Berry Gratin (V) £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) £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