

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 Bordelaise	
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


BOWOOD

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 Gel,
Brioche
£10.00

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

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

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

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

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

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

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

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)

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

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

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

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) .

O 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)	£8.50

DESSERTS	
Iced Bowood Honey Parfait Confit Lemon (V)	£10.50
Garden Strawberries Vanilla Cream, Black Pepper Meringue, Elderflower	£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.
Menu Edition – 15th September 2025