

EXECUTIVE HEAD CHEF, RUPERT TAYLOR

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

APPETISERS

Olive Nocellara del Belice (VG)	£5.00
Bowood's Sourdough, Whipped Butters (V)	£6.50
Pork Croquette, Apple Gel, Crisp Sage	£7.00
Bowood Estate Pumpkin & Basil Fritter (VG)	£7.00
Prawn Toast, Sesame Seeds, Kimchi	£8.00
Selection of Home Cured Meats	£12.00

SIDES

Green Beans, Cranberries, Bacon, Goat's Curd	£7.00
Maple Glazed Carrots, Fennel Seeds (VG)	£6.00
Smoked Butter & Confit Garlic Mashed Potatoes (V)	£6.50
Truffle Mac 'n' Cheese (V)	£8.00
Triple-cooked Jenga Chips (VG)	£5.50
Truffle & Parmesan Jenga Chips	£6.50



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. Please scan the QR code for our allergen information.



BOWOOD

THE SHELBURNE RESTAURANT

À LA CARTE MENU

Served from 5.30pm to 9:00pm daily

STARTERS

Beetroot Roasted & Pickled, Whipped Goat's Cheese, Walnuts, Balsamic, Filo Pastry (V) £10.00	Cheese Soufflé Westcombe Vintage Cheddar, Smoked Tomato, Basil Pesto (V) £11.50	Pâté en Croûte Local Game, Pistachios, Pickled Red Cabbage, Date & Earl Grey Purée £13.00	English Onion Cider Soup, Cheddar & Apple Croûte (V) £9.00	Ravioli Confit Duck, Bok Choy, Sweetcorn Velouté, Chilli Oil £13.50
Chicken Liver Parfait Lyonnaise Onions, Cherry Gel, Brioche £10.50	Smoked Salmon Scotch Quail Egg, Dressed Leeks, Caviar Cream £12.50	Scallop Roasted Cauliflower, Hazelnut Crust, Pressed Apples £14.50		

MAINS

Chicken Pancetta, Confit Carrots, Button Mushrooms, Mashed Potatoes, Red Wine Sauce £28.50	Pork Pressed Belly, Savoy Cabbage, Puffed Crackling £26.50	Beef Braised Shin, Carrots, Polenta, Horseradish, Bordelaise Sauce £30.00	Venison Chestnut Gnocchi, Ragu, Crushed Swede, Chanterelles, Dark Chocolate £36.00	Cornish Sole (served on the bone) 'Meuniere', Crushed Lemon, New Potatoes, Wilted Spinach £33.00
Monkfish Roasted Cauliflower, Sautéed Leeks, Crab Fritter, Peppercorn Sauce £32.00	Pithivier Boulangère Potato, Hazelnut & Leek Gratin (VG) £26.00	Roasted Winter Vegetables (from the Bowood Estate) Pumpkin & Basil Fritter, Chestnut Broth (VG) £19.50		

GRILL

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

225g Stokes Marsh Farm Rib Eye Renowned for its high-fat content, well marbled £38.00	170g Stokes Marsh Farm Fillet Tender & lean cut, very little marbling £45.00	500g Chauteaubriand for 2 Known for depth of flavour and tenderness £95.00	277g Pork Chop (Hampshire White) West End Farm, Bishops Cannings £30.00
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All served with Beef Fat Onions, Tomato Fondue (VG), Mushroom Ketchup (V), Micro Watercress (VG), & Triple-cooked Jenga Chips (VG)

SAUCES & BUTTERS

Brandy & Green Peppercorn	Béarnaise (V)	Bordelaise	Chimichurri (VG)
£5.00 each			

0 MILE DISHES

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

STARTER	Jerusalem Artichoke Soup, Artichoke Crisps (VG)	£8.00
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MAIN	Butternut Risotto, Balsamic Pearls, Crisp Sage, Rose Harissa Foam (VG)	£18.00
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DESSERT	Mille-feuille of Bowood	£8.50
	Apples & Pears, Salted Caramel Ice Cream (V)	

DESSERTS

Baked Alaska	Black Forest Ripple, Preserved Blackberries (V)	£13.50
Rhubarb	Custard Tart, Sorbet (V)	£11.00
Lemon	Verbena Panna Cotta, Citrus Confit, Basil Sorbet	£10.50
Bread & Butter Pudding	Vanilla Custard, Honeycomb Ice Cream (V)	£9.50
Veliche Dark Chocolate Crèmeux	Crème Fraîche Sorbet (V)	£12.50
Selection of British Cheeses	Quince Jelly, Apple Chutney, Pumpernickle Bread, Crackers (V)	£15.50

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

Menu Edition: 3rd January 2026