

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

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

MAINS

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

GRILL

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

<b>225g Stokes Marsh Farm Rib Eye</b> Renowned for its high-fat content, well marbled <b>£38.00</b>	<b>170g Stokes Marsh Farm Fillet</b> Tender & lean cut, very little marbling <b>£45.00</b>	<b>500g Chateaubriand for 2</b> Known for depth of flavour and tenderness <b>£95.00</b>	<b>277g Pork Chop (Hampshire White)</b> West End Farm, Bishops Cannings <b>£30.00</b>
---	--	---	---

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	
<b>Jerusalem Artichoke Soup,</b> Artichoke Crisps (VG)	<b>£8.00</b>

MAIN	
<b>Butternut Risotto,</b> Balsamic Pearls, Crisp Sage, Rose Harissa Foam (VG)	<b>£18.00</b>

DESSERT	
<b>Mille-feuille of Bowood Apples &amp; Pears,</b> Salted Caramel Ice Cream (V)	<b>£8.50</b>

DESSERTS

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

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

Menu Edition: 3rd January 2026