



## THE SHELBURNE RESTAURANT

### À LA CARTE & TABLE D'HÔTE DINNER MENU ALLERGENS

#### APPETISERS

Olive Nocellara Del Belice	SL, VG
Bowood's Sourdough, Whipped Butters	D, G, V
Pork Croquette Apple Gel, Crisp Sage	EG, M
Bowood Estate Pumpkin & Basil Fritter	GF, VG
Prawn Toast, Sesame Seeds, Kimchi	D, F, G, SE, SF, S
Selection of Home Cured Meats	G, SL

#### SIDES

Green Beans, Cranberries, Bacon, Goat's Curd	D, SL
Maple Glazed Carrots, Fennel Seeds	VG
Smoked Butter & Confit Garlic Mashed Potatoes	D, V
Truffle Mac 'n' Cheese	D, G, V
Triple-cooked Jenga Chips	VG
Truffle & Parmesan Jenga Chips	D, SL

#### STARTERS

<b>Beetroot</b> Roasted & Pickled, Whipped Goat's Cheese, Walnuts, Balsamic, Filo Pastry	D, G, N, SL, V
<b>Cheese Soufflé</b> Westcombe Vintage Cheddar, Smoked Tomato, Basil Pesto	D, EG, M, SL, V
<b>Pâté en Croûte</b> Local Game, Pistachios, Pickled Red Cabbage, Date & Earl Grey Purée	D, EG, G, N, SL
<b>English Onion</b> Cider Soup, Cheddar & Apple Croûte	D, G, SL, V
<b>Ravioli</b> Confit Duck, Bok Choy, Sweetcorn Velouté, Chilli Oil	D, EG, G
<b>Chicken Liver Parfait</b> Lyonnais Onions, Cherry Gel, Brioche	D, EG, G, SL
<b>Smoked Salmon</b> Scotch Quail Egg, Dressed Leeks, Caviar Cream	D, EG, F, SL
<b>Scallop</b> Roasted Cauliflower, Hazelnut Crust, Pressed Apples	D, M, N, SF, SL

#### 0 MILES DISHES

<b>Jerusalem Artichoke Soup</b> Artichoke Crisps	VG
<b>Butternut Risotto</b> Balsamic Pearls, Crisp Sage, Rose Harissa Foam	S, SL, VG
<b>Mille-feuille of Bowood Apples &amp; Pears</b> Salted Caramel Ice Cream	D, EG, G, V

(C) CELERY | (D) DAIRY | (DFO) DAIRY FREE OPTION | (EG) EGG | (F) FISH | (G) GLUTEN | (GF) GLUTEN FREE  
(GFO) GLUTEN FREE OPTION | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH  
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN | (VGO) VEGAN OPTION

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Menu Edition: 3rd January 2026

#### MAIN COURSES

<b>Chicken</b> Pancetta, Confit Carrots, Button Mushrooms, Mashed Potatoes, Red Wine Sauce	D, SL
<b>Pork</b> Pressed Belly, Savoy Cabbage, Puffed Cracking	D, SL
<b>Beef</b> Braised Shin, Carrots, Polenta, Horseradish, Bordelaise Sauce	D, G, SL
<b>Venison</b> Chestnut Gnocchi, Ragù, Crushed Swede, Chanterelles, Dark Chocolate	D, EG, G, N, SL
<b>Cornish Sole</b> (served on the bone) 'Meuniere', Crushed Lemon New Potatoes, Wilted Spinach	D, F, SL
<b>Monkfish</b> Roasted Cauliflower, Sautéed Leeks, Crab Fritter, Peppercorn Sauce	D, F, SF, SL
<b>Pithivier</b> Boulangère Potato, Hazelnut & Leek Gratin	G, N, SL, VG
<b>Roasted Winter Vegetables</b> (from the Bowood Estate) Pumpkin & Basil Fritter, Chestnut Broth	N, S, VG

#### GRILL

225g Stokes Marsh Farm Rib Eye	D
170g Stokes Marsh Farm Fillet	D
500g Chateaubriand for 2	D
277g Pork Chop	D

#### SAUCES & GRILL ACCOMPANIMENTS

<b>Brandy &amp; Green Peppercorn</b>	D, SL
<b>Béarnaise</b>	D, EG, SL, V
<b>Bordelaise</b>	D, SL
<b>Chimichurri</b>	SL, VG
<b>Beef Fat Onions</b>	
<b>Tomato Fondue</b>	SL, VG
<b>Mushroom Ketchup</b>	D, SL, V
<b>Micro Watercress</b>	VG
<b>Triple-cooked Jenga Chips</b>	VG

#### DESSERTS

<b>Baked Alaska</b> Black Forest Ripple, Preserved Blackberries	D, EG, G, SL, V
<b>Rhubarb</b> Custard Tart, Sorbet	D, EG, G, V
<b>Lemon</b> Verbena Panna Cotta, Citrus Confit, Basil Sorbet	D, G
<b>Bread &amp; Butter Pudding</b> Vanilla Custard, Honeycomb Ice Cream	D, EG, G, V
<b>Veliche Dark Chocolate Crémeux</b> Crème Fraîche Sorbet	D, EG, V
<b>Selection of British Cheeses</b> Quince Jelly, Apple Chutney, Pumpernickle Bread, Crackers	D, G, M, SE, SL, V

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## THE SHELBURNE RESTAURANT

### LUNCH MENU ALLERGENS

#### APPETISERS

Olive Nocellara Del Belice	SL, VG
Bowood's Sourdough, Whipped Butters	D, G, V
Pork Croquette Apple Gel, Crisp Sage	EG, M
Bowood Estate Pumpkin & Basil Fritter	GF, VG
Prawn Toast, Sesame Seeds, Kimchi	D, F, G, SE, SF, SL
Selection of Home Cured Meats	G, SL

#### SIDES

Maple Glazed Carrots, Fennel Seeds	VG
Smoked Butter & Confit Garlic Mashed Potatoes	D, V
Green Beans, Cranberries, Bacon, Goat's Curd	D, SL
Butternut Squash & Smoked Cheese Gratin	D, EG, G, V
Carrot & Beetroot Salad, Poppy Seeds, Orange Dressing	SL, VG
Truffle Mac 'n' Cheese	D, G, V
Triple-cooked Jenga Chips	VG
Truffle & Parmesan Jenga Chips	D, SL

#### MAIN COURSES

<b>Beer-battered Fish</b> Triple-cooked Chips, Mushy Peas, Tartar Sauce	D, EG, F, G, SL
<b>Crispy Duck Leg</b> Red Wine Lentils, Lardons, Parmesan Polenta	D, SL
<b>Cumberland Toad in the Hole</b> Black Pudding, Creamy Mash, Charcuterie Sauce	D, EG, G, M, SL
<b>Whole Baked Cornish Sole</b> Crushed Lemon New Potatoes, Capers, Parsley	D, F, SL

#### DESSERTS

<b>Seasonal Baked Alaska</b>	D, EG, G, SL, V
<b>Warm Spotted Dick</b> Vanilla Custard	D, EG, G, V
<b>Chocolate Tart</b> Crème Fraîche Sorbet	D, EG, G, V
<b>Selection of British Cheeses</b> Quince Jelly, Apple Chutney, Pumpernickle Bread, Crackers	D, G, M, SE, SL, V

#### STARTERS

<b>English Onion Soup</b> Rabbit Crostini	D, EG, G, M, V
<b>Burrata</b> Caramelised Onion, Cucumber, Crispy Chilli Dressing	D, S, V
<b>Venison Ragù</b> Chanterelles, Hand-cut Pappardelle, Parmesan	D, EG, G, SL
<b>Smoked Salmon</b> Scotch Quail Egg, Dressed Leeks, Caviar Cream	D, EG, F, SL

#### 0 MILES DISHES

<b>Jerusalem Artichoke Soup</b> Artichoke Crisps	VG
<b>Butternut Risotto</b> Balsamic Pearls, Crisp Sage, Rose Harissa Foam	S, SL, VG
<b>Mille-feuille of Bowood Apples &amp; Pears</b> Salted Caramel Ice Cream	D, EG, G, V

#### SANDWICHES

<b>Roast Chicken &amp; Pesto Sandwich</b> Mixed Salad, Triple-cooked Chips	D, EG, G, SL
<b>South Hill Farm Egg Mayonnaise Sandwich</b> Watercress, Mixed Salad, Triple-cooked Chips	D, EG, G, V
<b>Toasted Bath Soft Cheese Sandwich</b> Red Onion Marmalade, Garden Rocket, Mixed Salad, Triple-cooked Chips	D, G, SL, V
<b>Honey Roast Gloucester Old Spot Ham Sandwich</b> English Mustard, Mixed Salad, Triple-cooked Chips	D, G, M
<b>Home Cured Pastrami</b> Toasted Sourdough, Swiss Cheese, Pickled Red Cabbage, Russian Dressing, Mixed Salad, Triple-cooked Chips	D, G, SL
<b>Crayfish &amp; Prawn Roll</b> Toasted Brioche, Thousand Island Dressing, Watercress, Mixed Salad, Triple-cooked Chips	D, EG, G, M, SF

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