

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

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| 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

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

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

Menu Edition: 3rd January 2026



THE SHELBURNE RESTAURANT

LUNCH MENU

Served from 12:00pm to 2.30pm Monday – Saturday

2 COURSES - £29 / 3 COURSES - £35

STARTERS

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| English Onion Soup Rarebit Crostini (V) £10.00 | Burrata Caramelised Onion, Cucumber, Crispy Chilli Dressing (V) £9.50 | Venison Ragu Chanterelles, Hand-cut Pappardelle, Parmesan £11.50 | Smoked Salmon Scotch Quail Egg, Dressed Leeks, Caviar Cream £12.50 |
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MAINS

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| Beer-battered Fish Triple-cooked Chips, Mushy Peas, Tartar Sauce £22.00 | Crispy Duck Leg Red Wine Lentils, Lardons, Parmesan Polenta £24.00 | Cumberland Toad in the Hole Black Pudding, Creamy Mash, Charcuterie Sauce £22.00 | Whole Baked Cornish Sole Crushed Lemon New Potatoes, Capers & Parsley £23.00 |
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SANDWICHES

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| Roast Chicken & Pesto Sandwich Mixed Salad, Triple-cooked Chips £12.50 | South Hill Farm Egg Mayonnaise Sandwich Watercress, Mixed Salad, Triple-cooked Chips (V) £11.50 | Toasted Bath Soft Cheese Sandwich Red Onion Marmalade, Garden Rocket, Mixed Salad, Triple-cooked Chips (V) £13.50 |
| Honey Roast Gloucester Old Spot Ham Sandwich English Mustard, Mixed Salad, Triple-cooked Chips £11.50 | Home Cured Pastrami Toasted Sourdough, Swiss Cheese, Pickled Red Cabbage, Russian Dressing, Mixed Salad, Triple-cooked Chips £13.50 | Crayfish & Prawn Roll Toasted Brioche, Thousand Island Dressing, Watercress, Mixed Salad, Triple-cooked Chips £14.50 |

0 MILE DISHES

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

STARTER

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| Jerusalem Artichoke Soup | £8.00 |
| Artichoke Crisps (VG) | |

MAIN

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| Butternut Risotto | £18.00 |
| Balsamic Pearls, Crisp Sage, Rose Harissa Foam (V) | |

DESSERT

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| Mille-feuille of Bowood Apples & Pears | £8.50 |
| Salted Caramel Ice Cream (V) | |

DESSERTS

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| Seasonal Baked Alaska (V) | £9.50 |
| Warm Spotted Dick | £8.00 |
| Vanilla Custard (V) | |
| Chocolate Tart | £9.50 |
| Crème Fraîche Sorbet (V) | |
| Selection of British Cheeses | £13.00 |
| Quince Jelly, Apple Chutney, Pumpernickle Bread, Crackers (V) | |



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.