

EXECUTIVE HEAD CHEF,  
RUPERT TAYLOR

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



BOWOOD

THE SHELBURNE RESTAURANT

LUNCH MENU

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

2 COURSES – £29 / 3 COURSES – £35

STARTERS

English Onion Soup  
Rarebit Crostini (V)  
£10.00

Burrata  
Caramelised Onion,  
Cucumber,  
Crispy Chilli Dressing (V)  
£9.50

Venison Ragù  
Chanterelles,  
Hand-cut Pappardelle,  
Parmesan  
£11.50

Smoked Salmon  
Scotch Quail Egg,  
Dressed Leeks,  
Caviar Cream  
£12.50

MAINS

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

SANDWICHES

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  
Jerusalem  
Artichoke Soup  
Artichoke Crisps (VG) £8.00

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

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

DESSERTS

Seasonal Baked Alaska (V) £9.50

Warm Spotted Dick  
Vanilla Custard (V) £8.00

Chocolate Tart  
Crème Fraîche Sorbet (V) £9.50

Selection of British  
Cheeses  
Quince Jelly, Apple Chutney,  
Pumpkin Bread,  
Crackers (V) £13.00



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.

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

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