



# 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 Ragu**  
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

#### 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

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

#### 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,  
Pumpernickle 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.